



COL D'ORCIA

Pascena - Moscadello di Montalcino DOC Late Harvest 2018



Production Area:	Montalcino - Siena – Sant'Angelo hill facing South-South/West.	
Grapes:	White Muscat.	
Vineyard production:	20 q./h.	
Yield wine/grapes	44,7%	
Drying:	“Appassimento” on the vine. Harvested in different passages bringing home each time the bunches that have reached the right point of dehydration.	
Pressing:	Soft pressing after a rigorous grape selection.	
Fermentation:	Slow fermentation at controlled temperature of 16°C in thermo-conditioned stainless steel until the desired amount of alcohol is reached. The alcoholic fermentation is then stopped by cooling and subsequent filtration of the wine.	
Aging:	In thermo-conditioned tanks followed by a long refinement in bottle.	
Bottling:	Bottled on February 8, 2023	5.172 bottles 0,375

TASTING NOTES

Color:	Bright straw with gold reflexes
Bouquet:	Very intense and complex bouquet with fruity notes of apricot, peach and grapefruit followed by hints of rose petals.
Taste:	Intense and persistent with an extraordinary balance between sweetness and freshness. Fruity notes with hints of honey are felt in the aftertaste.
Alcohol:	12,5% vol.
Residual sugar:	117 g/l
Total acidity:	5,2 g/l
Serving temperature:	12° C

Pour into ample wine glasses (Chianti or Cabernet Sauvignon)