



COL D'ORCIA
— MONTALCINO —



Pascena

Moscadello di Montalcino

Late Harvest 2011 DOC

Production Area:

Montalcino - Siena – Sant'Angelo hill overlooking the Orcia River, facing South-South/West and exposed to sun ray all day long.

Grapes:

White Muscat.

Weather conditions:

The heavy spring rains and the high temperatures brought the vegetative growth forward ten/fifteen days causing an early “veraison” in the second decade of July. Between late August and early September the temperatures were high. Early harvest of over a week, with very low yields but good quality of the grapes.

Vineyard production:

2 tons / ha equal to 9 hl / ha of wine.

Yield wine/grapes:

45% (normal harvest is around 70%).

Drying:

On the vine, about 45 days with branch cut at the end of September.

Pressing:

Soft pressing after a rigorous grape selection.

Fermentation:

Very slow, repeatedly filtered through cloth percolation, in new 225 litre barriques, and partially in stainless steel tanks at controlled temperature until the desired alcohol level is reached.

Ageing:

One year in new barriques and 6 months in bottle.

MAIN FEATURES

Colour:

Bright and shining gold.

Bouquet:

Intense and persistent with hints of ripe and candied fruit well balanced with the aromas of Muscat.

Taste:

Excellent balance between the acidity and the sugar concentration. Long and pleasant aftertaste with evident aromatic notes of the cultivar.

Alcohol:

12 %

Residual sugar:

136 g/l

Total acidity:

5.3 g/l

Serving temperature:

12° C