



## Pascena

### Moscadello di Montalcino

### Late Harvest 2013 DOC

<b>Production Area:</b>	Montalcino - Siena – Sant’Angelo hill facing South-South/West.
<b>Grapes:</b>	White muscat.
<b>Weather conditions:</b>	The healthy winter rains restored the soil humidity level after the drought of 2012. Budding and flowering occurred during the typical periods of recent years. The regular temperatures in the summer recall the traditional vintages of the past. The harvest, facilitated by optimal temperatures excursion and by timely rainfalls, took place in the second half of September.
<b>Vineyard production:</b>	2 tons/ha of wine
<b>Yield wine/grapes</b>	45%
<b>Drying:</b>	“Appassimento” on the vine. Harvesting in different passages bringing home each time the bunches at the right point of dehydration.
<b>Pressing:</b>	Soft pressing after a rigorous grape selection.
<b>Fermentation:</b>	Very slow, repeatedly filtered through cloth percolation in 225 liters barriques and partially in stainless steel tanks at controlled temperature until the desired alcohol level is reached.
<b>Ageing:</b>	One year in new barriques and 6 months in bottle.
<b>Bottling:</b>	Bottled on 09 November 2016: 2.666 bottles 0,375

#### TASTING NOTES

<b>Colour:</b>	Bright and shining gold.
<b>Bouquet:</b>	Very fruity and floral with evident notes of honey, peach and yellow rose, well balanced with the primary aromas of the Muscat grape.
<b>Taste:</b>	A wine with great personality, harmonious and balanced. The very pleasant acidity enhances the aromatic typicality of the Muscat grape.
<b>Alcohol:</b>	12%
<b>Residual sugar:</b>	135 g/l
<b>Total acidity:</b>	6,00 g/l
<b>Serving temperature:</b>	12° C

*Pour into apple wines glasses (Chianti or Cabernet Sauvignon)*