



COL D'ORCIA

# Pascena - Moscadello di Montalcino DOC Late Harvest 2015



<b>Production Area:</b>	Montalcino - Siena – Sant'Angelo hill facing South-South/West.
<b>Grapes:</b>	White muscat.
<b>Vineyard production:</b>	1.250 litres of wine per hectar
<b>Yield wine/grapes</b>	45%
<b>Drying:</b>	“Appassimento” on the vine. Harvested in different passages bringing home each time the bunches that have reached the right point of dehydration.
<b>Pressing:</b>	Soft pressing after a rigorous grape selection.
<b>Fermentation:</b>	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.
<b>Aging:</b>	One year in new barriques and 6 months in bottle.
<b>Bottling:</b>	Bottled on 15 May 2019: 5111 <i>bottles</i> 0,375

## TASTING NOTES

<b>Color:</b>	Bright yellow with brilliant gold reflexes
<b>Bouquet:</b>	Refined and elegant with evident fragrant notes of citrus and peach together with delicate floral aromas of yellow rose.
<b>Taste:</b>	Reminiscences of fruity scents combined with a fresh vein of acidity that balances the pleasant sweetness. The finish is long and mineral with a good persistence.
<b>Alcohol:</b>	12%
<b>Residual sugar:</b>	123 g/l
<b>Total acidity:</b>	6,3 g/l
<b>Serving temperature:</b>	12° C

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