



COL D'ORCIA

Pascena - Moscadello di Montalcino DOC Late Harvest 2016



Production Area:	Montalcino - Siena – Sant'Angelo hill facing South-South/West.	
Grapes:	White muscat.	
Vineyard production:	4.500 litres of wine per hectar	
Yield wine/grapes	45%	
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:	One year in new barriques and 6 months in bottle.	
Bottling:	Bottled on March 6,2020	7.900 bottles 0,375

TASTING NOTES

Color:	Bright yellow with brilliant gold reflexes
Bouquet:	Delicate, ample and intense with the typical fruity notes (like moscato and litchi), hints of apricot, grapefruit and pleasant floral scents of rose and white flowers.
Taste:	Very pleasant elegant and harmonious wine. The fruity feeling leads to a persistent savory mineral aftertaste.
Alcool:	12,5%
Residual sugar:	132 g/l
Total acidity:	5,3 g/l
Serving temperature:	12° C

Pour into ample wines glasses (Chianti or Cabernet Sauvignon)