



Pascena

Moscadello di Montalcino

Late Harvest 2010 D.O.C.

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:

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

Vineyard production:

3,7 tons / ha equal to 16,6 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, complex and elegant. The clear fruity hints (apricot) are well balanced with the primary aromas of Muscat.

Taste:

Full and persistent. The sugar concentration and the freshness given by the acidity make the wine pleasant and balanced.

Alcohol:	12 %
Residual sugar:	123 g/l
Total acidity:	5.2 g/l
Serving temperature:	12° C