

Pascena

Moscadello di Montalcino

Late Harvest 2012 DOC



Production Area:	Montalcino - Siena – Sant’ Angelo hill facing South-South/West.
Grapes:	White muscat.
Weather conditions:	After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.
Vineyard production:	2 tons/ha of wine.
Yield wine/grapes	45%
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 225 liters 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.
Bottling:	Bottled on 26th of August 2013: 4.926 bottles 0,375

TASTING NOTES

Colour:	Bright and shining gold.
Bouquet:	High aromatic intensity, fruity with typical notes from over-ripening. Well balanced with the primary aromas of the Muscat grape.
Taste:	Harmonious and persistent, enveloping sugar concentration supported by a pleasant crisp freshness.
Alcohol:	12%
Residual sugar:	124 g/l
Total acidity:	5.3 g/l
Serving temperature:	12° C

Pour into apple wines glasses