



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA 2008

The Vintage

The growing season began with abundant spring rainfall. Summer temperatures remained within the seasonal average, while the most significant weather event of the vintage was the hailstorm that struck on 15 August, which resulted in a slight reduction in yield. Harvest took place under favourable weather conditions, with no significant rainfall or other critical events, allowing the grapes to be picked in an orderly and uninterrupted manner.

Vinification and Ageing

The Moscato Bianco grapes are left to naturally dehydrate on the vine and harvested late in the season. Following careful hand selection, the grapes undergo gentle pressing. Fermentation proceeds slowly at a constant temperature of 16°C (61°F), partly in 225-litre French oak barriques and partly in temperature-controlled stainless steel tanks. Once the desired alcohol level is reached, fermentation is arrested by cooling the must, followed by filtration to preserve the wine's natural sweetness. The wine is then aged for 12 months in new barriques, followed by 6 months of bottle ageing before release.

Technical Data

Grape variety: Moscato Bianco

Alcohol: 12.6% vol

Residual sugar: 125 g/L

Serving temperature: 12°C (54°F)



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