



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA 2010

The Vintage

The vintage was marked by excellent climatic conditions. Spring brought well-distributed rainfall, followed by a warm, dry summer with moderate temperatures. September offered ideal weather for ripening, with warm days and cool nights, allowing the grapes to achieve optimal maturity.

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: 12.0% vol

Residual sugar: 123 g/L

Total acidity: 5.2 g/L

Serving temperature: 12°C (54°F)

