



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA

2011

The Vintage

Abundant spring rainfall, combined with higher-than-average temperatures, led to vegetative growth beginning approximately 10–15 days earlier than usual, resulting in véraison occurring during the second half of July. High temperatures between late August and early September accelerated ripening, leading to a harvest more than a week earlier than average. Yields were significantly reduced, although the grapes achieved excellent quality.

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: 136 g/L

Total acidity: 5.3 g/L

Serving temperature: 12°C (54°F)



COL D'ORCIA S.R.L. Società Agricola
Via Giuncheti 53024 Montalcino – Italia
info@coldorcia.it+39 0577 80891