



MOSCADELLO DI MONTALCINO
VENDEMMIA TARDIVA
PASCENA
2012

The Vintage

A cold winter, marked by snowfall, was followed by a relatively warm spring. Although winter precipitation helped replenish groundwater reserves, the overall recharge remained only partial. Summer was exceptionally hot and virtually rain-free, with prolonged drought conditions. Rainfall in early September partially restored the vines' water balance, promoting optimal grape ripening.

Overall, the vintage was characterised by severe summer drought, resulting in significantly reduced yields. The berries remained small and highly concentrated, producing fruit of exceptional richness and intensity.

Technical Data

Grape variety: Moscato Bianco

Alcohol: 12.0% vol

Residual sugar: 124 g/L

Total acidity: 5.3 g/L

Serving temperature: 12°C (54°F)

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.

