



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA 2013

The Vintage

The generous winter rainfall restored soil moisture to optimal levels following the severe drought of the 2012 vintage. Budbreak and flowering occurred within the typical timeframe observed in recent years, while the summer was characterised by moderate temperatures, with no extreme heat events, recalling the more traditional vintages of the past.

Harvest began in the second half of September, benefiting from excellent day-to-night temperature variation and well-timed rainfall, which supported a gradual and balanced ripening of the grapes.

Technical Data

Grape variety: Moscato Bianco

Alcohol: 12.0% vol

Residual sugar: 135 g/L

Total acidity: 6.0 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.

