



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA

2014

The Vintage

The winter was mild and rainy, with temperatures consistently above the seasonal average. Between late spring and early summer, the vine's vegetative cycle advanced due to the persistent and abundant rainfall recorded in June and July. This was followed by a long period of sunny, stable weather that lasted until the second half of September, with mild temperatures providing favourable conditions for grape ripening.

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: 122 g/L

Total acidity: 5.3 g/L

Serving temperature: 12°C (54°F)



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