



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA 2016

The Vintage

A mild winter led to an early start to the growing season, which was subsequently slowed by abundant spring rainfall, bringing vine development back to its normal pace. From mid-June through the end of July, temperatures rose gradually, creating favourable conditions for vine growth. August was characterised by pronounced day-to-night temperature variation and an absence of rainfall, providing ideal conditions for the grapes to reach optimal ripeness.

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) 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 not aged in oak, but matures exclusively in bottle for more than four years before release.

Technical Data

Grape variety: Moscato Bianco

Alcohol: 12.5% vol

Residual sugar: 132 g/L

Total acidity: 5.3 g/L

Serving temperature: 12°C (54°F)



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