



COL D'ORCIA

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA PASCENA 2018

The Vintage

Winter was marked by average rainfall and several snowfall events in February, which helped replenish the significant water deficit caused by the previous summer's drought. Early spring was mild, with only occasional rainfall, followed by the warm conditions of June and July.

August was characterised by light, intermittent rainfall during the first three weeks and average temperatures of around 25°C (77°F). During the first week of September, a few rainy days were recorded, with daytime highs reaching 30°C (86°F) just before harvest, which began in mid-September.

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: 117 g/L

Total acidity: 5.2 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