



## MOSCADELLO DI MONTALCINO DOC

**Production area:** located in the municipality of Montalcino with North-West exposure.

**Grape variety:** 100% Muscat.

**Soil composition:** limestone marl soil (Galestro) and marly-sandy layers.

**Training system:** spurred cordon with 5,200 plants/ha.

**Harvest:** manual, in cases, during the first ten days of October.

**Wine-making and aging:** The raising process takes place directly at the vineyard through a 20-30 days delay in harvest. Must is extracted through soft crushing after a pre-fermentation cold maceration process of 12-14 hours; fermentation proceeds for at least 15 days at low temperature (16-20°C). The wine is then aged for 10 months in French oak tonneaux.

**Sensory characteristics:** Straw yellow in colour with golden highlights. The nose on this wine recalls classic muscat and strong ripe fruit aroma of apricot, peach and pineapple, supplemented by pleasant spicy and nutty overtones. Velvet-smooth and enfolding in the mouth, it is extremely soft, round and gracefully contoured. Excellent structure and nose-palate persistence.