



Pascena Moscadello di Montalcino DOC 2015

BACKGROUND

As one of the original estates of Montalcino and now the largest certified organic vineyard in Tuscany, Col d'Orcia is a leader in Brunello di Montalcino helping to define and promote one of Italy's most prestigious wines. Tradition, integrity, and sustainability are the pillars of the estate, whose classic style wines are marked by balance and elegance. Olmaia is dedicated to the innovative spirit and vision of Count Alberto Marone Cinzano, Count Francesco's father, when he planted Cabernet Sauvignon in the early 1980s on the hills of Montalcino. Grapes are sourced from the Olmaia vineyard on the estate, situated 1,200ft above sea level. This vineyard was planted in 2005. Established as a DOC in 1984, Moscadello has been cultivated in Montalcino since the Renaissance, where it was considered a "divine" wine dedicated to the "dames (ladies) of Paris." Moscadello grape vines in Tuscany were nearly wiped out by Phylloxera in the late 1800s. Plantings did not come back to the region until the end of the 20th century, when Moscato Bianco grapes were brought down from Piedmont.

TERROIR & VINTAGE NOTES

The estate's name translates to "the hill overlooking the Orcia River," due to its position in between the undulating hills of the Orcia River and Sant'Angelo in Colle. Here, vineyards are comprised of limestone and marl soils. At 1,500 ft a.s.l., the estate is favorably positioned against Mount Amiata, which helps protect against floods and hail. The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away. Winter was rather dry, with low temperatures in January and February. Spring rains, within seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day-to-night temperature excursions, allowing a perfect ripeness of the grapes.

WINEMAKING & AGING

Grapes are left on the vine to dry, reducing their water content and concentrating sugars. Multiple passes are made in the vineyard during harvest, with bunches selected individually at their optimal point of dehydration. Grapes are soft-pressed and undergo slow fermentation in both new barrique and stainless steel tanks. The wine is aged in new barrique for 12 months, followed by 6 months in bottle prior to release.

TASTING NOTES

Sweet, powerful aromas typical of Moscadello, including candied fruits, almond, and white flowers. The palate is full and concentrated, with a richness imparted by a high level of residual sugar that is well balanced by fresh, natural acidity. Delicious on its own, this wine pairs beautifully with savory dishes like blue cheese and foie gras, as well as fresh fruit, pastries, and biscotti.



ORIGIN

Moscadello Di Montalcino DOC,
Tuscany, Italy

GRAPE VARIETIES

100% White Muscat (Moscato)

SIZES

375ml

TECHNICAL DETAILS

ABV: 12%, TA: 6.3, Ph: 123, Closure:
Cork

WINEMAKER

Antonino Tranchida

