

MOSCADELLO DI MONTALCINO

VENDEMMIA TARDIVA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2.92 ha

Soil composition: medium mixture tending to clayey with presence of skeleton

Training method: spurred cordon

Elevation: 1,148 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: North-West

Vines age: 20 years

Harvest time: first part of October

First vintage: 1997



WINEMAKING & AGING

Varietal composition: 100% Moscato Bianco

Fermentation

Container: stainless steel containers and tonneaux

Length: 30 days

Temperature: 68 °F

Aging

Container: barriques and tonneaux

Wood: French oak

Length: 12 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 180 g/l

Acidity: 6.4 g/l

Dry extract: 216.4 g/l



FOOD PAIRINGS

Pairs perfectly with blue cheeses, is ideal with foie gras and typical Tuscan liver crostini, and is excellent with spoon desserts.



TASTING NOTE

Deep golden color.

The nose offers lingering aromas of dried fruit and honey.

The mouth is aromatic, sweet, and harmonious.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Emanuele Nardi

Total land under vine: 37 ha

Winery production: 120,000 bts

Region: Tuscany (Italy)

