



MOSCADELLO DI MONTALCINO DOC Late Harvest

In the Brunello area Moscadello is an ancient tradition, though the use of the late harvesting technique is more recent. Among the various historic references, in the XVII century Francesco Redi mentioned Moscadello in his Ditirambo, calling it "That so divine and light Moscadello di Montalcino." The grapes harvested at the beginning of October are pressed and the must obtained is fermented in French oak barriques.

AREAS OF ORIGIN OF THE GRAPES:

- "Caparzo", 220 meters above sea level, in the northern part of the of the appellation; 1.5 hectares. Terrain: Pliocene sandy-clayey sediments

HARVEST: manual.

DRYING: on the vines.

PRIMARY FERMENTATION: in French oak barriques, at a controlled temperature of 20 °C.

AGING IN WOOD: part of the ageing process takes place in wood.

ALCOHOL CONTENT: 15,00%

ACIDITY: 5,5 - 6 ‰

RESIDUAL SUGAR CONTENT: 90 g/l

AGING CAPACITY: 10-15 years

FIRST YEAR OF PRODUCTION: 1996

COLOR: intense golden yellow.

BOUQUET: intense, floral, and spicy.

PALATE: pleasantly sweet, velvety, with a characteristic almond finish, and great balance.

FOOD WINE PAIRINGS: Blue cheeses such as Gorgonzola and Stilton. Sweets with dried fruit and almonds.

SERVING TEMPERATURE: 12 – 14 °C



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