

CAPARZO

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 Among the various historical references, in the XVII century, Francesco Redi mentioned Moscadello in his *Ditirambo*, calling it “That so divine and light Moscadello di Montalcino.”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 (68°F) .

AGING IN WOOD: Part of the aging process takes place in wood.

ALCOHOL CONTENT: 15%

ACIDITY: 5.5-6%

RESIDUAL SUGAR CONTENT: 90 g/l

AGING CAPACITY: Ten to fifteen years

FIRST YEAR PRODUCED: 1996

SERVING TEMPERATURE: 16-18 °C (61°-64°F)

COLOR: Intense golden yellow.

BOUQUET: Intense, floral, and spicy.

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

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

SERVING TEMPERATURE: 12-14 °C (53-57°F).

