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## MOSCADELLO DI MONTALCINO DOC LATE HARVEST

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Traditional dessert wine, mentioned since the Middle Ages. It is produced in the “Late-harvest” type with White Muscat grapes harvested not before October 1, at the end of a period of raisining on the plant of ca. 45 days.

*GRAPE VARIETIES:* Moscato bianco.

*FERMENTATION:* traditional, in French durmast barriques.

*MATURATION:* 24 months in French durmast barriques.

*REFINING:* 1 year in the bottle.

*ALCOHOLIC CONTENT:* 15,00%

*TOTAL ACIDITY:* 5,5 - 6‰

*SUGAR CONTENT:* 100 g/l

*AGEING POTENTIAL:* 8 - 10 years.

*FIRST YEAR OF PRODUCTION:* 1996

### ORGANOLEPTIC CHARACTERISTICS

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*COLOUR:* deep golden yellow.

*BOUQUET:* intense, flowery, spicy.

*FLAVOUR:* pleasantly sweet, velvety, with the characteristic aftertaste of almond, well balanced.

*FOOD COMBINATION:* gorgonzola cheese and stilton.  
Dry fruit and almond cakes.

*SERVING TEMPERATURE:* 12 - 14° C



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#### CAPARZO

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