

La Poderina



MOSCADELLO DI MONTALCINO DOC VENDEMMIA TARDIVA

Denominazione di Origine Controllata

PRODUCTION AREA: hilly areas at the bottom of the Sant'Antimo Abbey Castelnuovo dell'Abate, Montalcino (SI)

GRAPES: Moscato bianco 100%

VINIFICATION: the grapes are left on the plant to concentrate and they are harvested manually after three or four collection passages; only the ripe grapes attacked by noble rot are collected, in favorable seasons; the must, obtained from grapes pressing, is transferred into stainless steel tanks where it will carry out the alcoholic fermentation at controlled temperature (15°/18° C); at the end of that, even with its fine lees, wine will be aging for 9 months

TASTING NOTES: golden yellow color, dry fruit aromas in addition to honey sensations at nose, in mouth it is sweet and balanced with a long finish. Perfect in combination with mature cheese, ideal with foie gras and typical Tuscan liver crostini