



2020 MOSCADELLO DI MONTALCINO

DOC * MONTALCINO * TUSCANY, ITALY

The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, with help of his sons Benito and Franco, it became one of the first farms established in the modern period of Brunello. They started bottling their own wines in the 1960's and after Brunello di Montalcino was granted DOC status in 1966, Giuseppe became one of the 25 founders of the Consorzio del Vino Brunello di Montalcino.

VITICULTURE/VINIFICATION

Vineyard of 10 to 20-year-old vines are planted in calcareous eocene soil, Harvested by hand, grapes are carefully selected, then immediately destemmed. Maceration occurs with the skins for about 24 to 48 hours at controlled temperature. Drawing off and soft pressing followed, fermentation in stainless steel at low temperature (12-14°C/ 54-57°F). When 2/3 of the total sugar is transformed, fermentation is stopped, temperature is decreased to -2--3°C/26-28°F for about 2 to 4 weeks. During this period, the must is moved repeatedly to eliminate the major part of yeasts. As soon as the wine is clear enough, it is filtered, not pasteurization, and is finally bottled.

TASTING NOTES

Fresh peach, honey and white flower aromas. Fine sweet honey with a citrusy note on the finish. The great acidity makes this wine extremely harmonious, balancing its sweetness.

TECHNICAL INFORMATION

VARIETALS:	100% Moscato Bianco
ALC:	9.5%
RS:	102.1 g/L
TOTAL ACIDITY:	6.5 g/L
TOTAL SULPHUR:	58 mg/L

