



COL D'ORCIA

"PASCENA" MOSCADELLO DI MONTALCINO
DOC 2014

BACKGROUND

As one of the original estates of Montalcino and now the largest certified organic estate in Tuscany, Col d'Orcia is a leader in Brunello di Montalcino, helping to define and promote one of Italy's most prestigious wine regions. Tradition, integrity and sustainability are the pillars of the estate, whose classic style wines are celebrated all over the world. Proudly defined as an 'organic island,' Col d'Orcia is committed to maintaining the natural environment in which it operates and has, for many years, employed organic farming practices.

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

100% White Muscat, Moscato

VINTAGE NOTES

The estate's name translates to "the hill overlooking the Orcia River," due to its position in the undulating hills between the Orcia River and Sant'Angelo in Colle. Here, southern orientations provide vines with abundant exposure to sunshine and vineyard soils comprised of limestone and marl facilitate natural irrigation.

Located at about 1500 feet above sea level, the estate is favorably positioned against Mount Amiata (5,700 feet) which helps shield the property from floods and hail. The climate is typically Mediterranean, with limited rainfall coming in from the Tyrrhenian coast, 21 miles away.

WINEMAKING

After a rigorous selection process, grapes are soft-pressed and undergo slow fermentation in new French oak barriques.

AGEING

The wine is aged 12 months in bottle prior to release.

TASTING NOTES

Sweet, powerful aromas typical of Moscadello, including candied fruits, almond and white flowers. The palate is full and concentrated, with a richness imparted by a high level of residual sugar that is well-balanced by fresh, natural acidity.

WINEMAKER

Antonino Tranchida

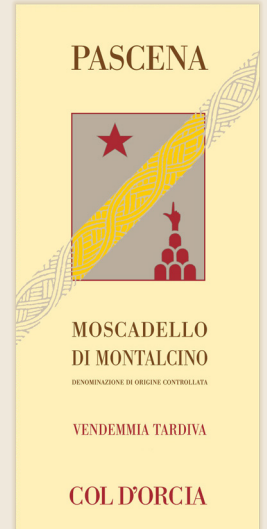
TECHNICAL DATA

Alcohol
12%

Acidity
5.4 g/L



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90 WINE ADVOCATE
POINTS January 2020



TAUB FAMILY
SELECTIONS