

Col d'Orcia, Montalcino (Tuscany)

## Grappa di Moscadello Pascena



<b>Winemaker</b>	Col d'Orcia
<b>Region</b>	Tuscany
<b>Alcohol</b>	42% vol.
<b>Grapes</b>	100% Moscato

### Winemaking

The Grappa di Moscadello Pascena is produced completely from the pomace of Moscato grapes. The grapes are gently pressed and are then transferred directly into the distillery. The distillation in a copper vat takes 48 hours. The grappa then matures in stainless steel tanks.

### Our tasting note

The Grappa di Moscadello Pascena has a crystal-clear colour with the intensive, aromatic bouquet of overly ripened Moscadello grapes. It has a pleasantly harmonious taste with a finish that evokes thoughts of acacia blossoms.

### Col d'Orcia

The Tenuta Col d'Orcia is one of the most historic and well-cultivated vineyards in Montalcino. The estate has over 142 hectares of wine-growing land, whereby the majority is planted with Sangiovese, the unique wine variety for Brunello di Montalcino. Since 1973 the vineyard has been under the ownership of the aristocratic family of Marone Cinzano, and in 2010 switched over fully to biodynamic winemaking. Today Col d'Orcia is one of the largest organic vineyards in Tuscany.



### Suitable with

