

CAPRILI®



Moscadello di Montalcino DOP 2024

Denomination: Moscadello di Montalcino DOC

Grape variety: 100 % Moscato bianco

Soil: clay, with a good presence of stones.

Altitude: 320 m slm

Vineyard: 16 years old

Growing system: Guyot

The vintage: the year 2024 was characterized by lower rainfall compared to 2023. , the heat peaks recorded in August have crystallized the ripening of the grapes and delay the harvest that took place in mid-September. The aromatic profile of the vintage does not deviate from its normal level, at the same time we find a lower sugar concentration as a result of the complex month of August. However, the Moscadello 2024 is pleasant and elegant, never as stale as in our tradition.



Vinification: Initial maceration of the grapes for 48 hours in cold, pressing and subsequent flotation of the must. Fermentation in steel at a theoretical residue of 90/100 g/L and blocking the fermentation by cooling the must at 0°C for three weeks. It is filtered to the sterile grade and then bottled in December.

Tasting notes: Bright straw yellow, notes of peach and apricot, sweet and decided on the palate.

Bottles produced: 3.200 – 750 mL

Analytical parameters	
Alcohol	11,5 % vol.
Residual sugar	52,8 g/L
Total acidity	4,56g/L
Volatile acidity	0,15 g/L
Dry extract	75,5 g/L
pH	3,55