



**TYPE:** DOC

**BLEND:** 100% Moscato bianco from sparse bunch native clones (massal selection).

**VINIFICATION:**

Maceration of the skins for about 2 days, fermentation in steel at a low temperature (14-16 °C).

**AGEING:**

In Slavonian oak casks of 5-10 hl for about 1 year, followed by ageing in bottles for at least 6-12 months.

**ON SALE FROM:**

2-3 years from the harvest.

---

**NOTES:**

**Colour:** strong golden colour.

**Bouquet:** characteristic moscato, with intense aroma of acacia honey, apricots, pears and candied fruit; extremely persistent.

**Taste:** sweet, but well balanced by the acidity, well-structured and pleasant, complex, characteristic aftertaste.

**Food pairings:** biscuits, aged and/or cheese with herbs, liver pâté.

---

**AVAILABLE CAPACITIES:** 0,500 l

---

Capanna di Cencioni - Società Agricola s.s.

Loc. Capanna, 333 - 53024 Montalcino (Siena) - Italia

Tel./Fax +39 0577 848298 - Cell. +39 324 779010

[www.capannamontalcino.com](http://www.capannamontalcino.com) [info@capannamontalcino.com](mailto:info@capannamontalcino.com)