



Production Rules of Moscadello di Montalcino

Moscadello di Montalcino obtained its recognition as a DENOMINATION OF CONTROLLED ORIGIN wine with the D.P.R. 13/11/1984, with modifications ensuing subsequently. The rules established by the disciplinary regulations in vigour according to the Decree of 28/9/1995 are as follows:

- Production area: Montalcino Township
- Variety: White Muscat
- Maximum yield of grapes: 100 quintals per hectare for the Still and sparkling types, 50 quintals for the Late Harvest type
- Ratio of grape yield to wine: 65% for the Still and Sparkling types, 45% for the Late Harvest.
- Can be sold: not before January 1st of the second year after the harvest for the Late Harvest
- Colour: straw yellow for the Still type, with fine, lively foam for the Sparkling, from straw yellow to golden yellow for the Late Harvest type.
- Odour: delicate, fresh and persistent.
- Taste: aromatic, sweet and harmonious, typical of the Muscat grape.
- Minimum alcohol content: 10.5% Vol. for the Still and Sparkling types, 15% Vol, of which 11,5% Vol developed and 3,5 % Vol in potential, for the Late Harvest type.
- Minimum total acidity: 5 per thousand for the Still and Sparkling, 4 per cent for the Late Harvest type.
- Minimum net dry extract: 17 per thousand for the Still and Sparkling, 22 per thousand for the Late Harvest type.