

# Moscadello di Montalcino – Vendemmia Tardiva

DENOMINAZIONE DI ORIGINE  
CONTROLLATA

The grapes come exclusively from a historical vineyard on the Greppone Mazzi Estate in Montalcino.



**ONE-TIME VINTAGE:** 2018

**GRAPE VARIETIES:** 100% Moscato Bianco

**ALTITUDE & SOIL:** 210-460 m. als., Hills at medium to high elevations, with soils ranging from clay-loam to loam in texture, and abundant in stones

## VINIFICATION AND AGING

The grapes come from a historical vineyard on the estate: “the white garden” nestled among the King Sangiovese of Montalcino. The grapes are left to ripen on the vine plant and are then carefully hand-harvested in the first half of October. The on-vine drying process results in a higher concentration of sugars and a greater alcohol content, achieved through fermentation in stainless steel. The wine then ages for four years in French oak barriques.

## TASTING NOTES

**Color:** Intense golden yellow

**Aroma:** The bouquet is complex, with notes of dried apricot, candied fruit, nuts, and caramel, enriched by spices such as ginger and cinnamon.

**Tasting:** Harmonious and pleasantly sweet, with a finish of aromatic herbs that lends great elegance, making it fresh and enjoyable on the palate.

## WHY?

- In the final year of life of this historical vineyard, Ruffino decided to produce the most challenging and prestigious expression of Moscadello: “Vendemmia Tardiva” (Late Harvest) resulting in a **one-of-a-kind vintage**, the first and the last, born from old and low-yielding vines.
- The production of Moscadello in this area is very ancient and it dates back to the Renaissance time. It is said that local people would bottle this wine, store it in dry wells to keep it cool, and retrieve it on hot days to enjoy it and to discover a lightly sparkling character due to the partial refermentation of the residual sugars.

## WINEMAKER QUOTE

“Although Moscadello was never part of Ruffino’s plans, it is always pleasant to refresh the palate with aromatic qualities of Moscato while strolling through the vineyards to check the condition of Sangiovese grapes.”

