



LA SPINETTA

"making wines with passion"

Moscato Biancospino, irresistibly refreshing, sparkling peach and apricot...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Average production:
Average yield per ha:
First vintage:

Moscato d'Asti DOCG
2010
100% Moscato
5.5% by vol.
90,000 bottles (23% of the entire wine production)
5,000 bottles
1977

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Biancospino
calcareous and sandy
35-40 years
300 m
20 hectare
south exposure

Wine making process:

Time of harvest:
Cellar:
Fermentation:
Bottling:
Specialties:
Release:

beginning of September
LA SPINETTA, Castagnole Lanze
one month in autoclave at 15°Celsius
end of October to end of November
first single vineyard Moscato in Italy
November after harvest

Wine description:

Color:
Bouquet:
Taste:

yellow with green reflections
irresistibly fresh, with a hint of mandarin orange
a wine that surprises by its remarkable freshness and
brilliant fruit flavors reminding fresh peach and pair
half, normal and magnum
with its outstanding balance and light sparkle this
traditional dessert wine, is almost more appropriate as an
aperitif or a refreshing splash with brunch

Available bottle sizes:
Pairings:

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Guyot
7%
120g
3.3
6°-8° Celsius
small Bordeaux

