



LA SPINETTA

"making wines with passion"

Passito Oro, rich and sweet, with a pleasant acidity and a color of gold...

Denomination:

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

Mosto Parzialmente Fermentato
 2003
 100% Moscato
 12.5% by vol.
 94 points Wine Spectator
 4,000 bottles
 1,000 half bottles (0.5 l)
 1998

Vineyard:

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

Mango
 sandy
 24 years
 500 m
 4 hectare
 south exposure

Wine making process:

Time of harvest:
 Cellar:
 Fermentation:

last week in October
 Castagnole Lanze
 Moscato grapes are dried in the cellar until the end of December, alcoholic and malolactic fermentation in new French oak
 2 years in new oak
 after 2 years
 5 years after harvest

Aging:
 Bottling:
 Release:

Wine description:

Color:
 Bouquet:
 Taste:
 finish, typical taste of Moscato
 Evolution:
 Available bottle sizes:
 Pairings:

gold
 scents of apricot, flower of lime tree, oranges and Moscato
 rich, sweet yet great acidity, long
 25 years
 half bottles (0.5 l)
 all types of cheese and chocolate desserts

Further Information:

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

Guyot
 7.5%
 3.25
 200 gr
 10°-15° Celsius
 Burgundy

