Moscato Biancospino
seductive and lively, amazes with intense fruit flavors such as peach and pear...

Denomination: Moscato d'Asti DOCG
Vintage: 2016
Grape variety: 100% Moscato
Alcohol content: 5.5% by vol.
Awards:
Average production: 90,000 bottles per year
Average yield per ha: 5,000 bottles
First vintage: 1977

Vineyard:
Name/location: Biancospino
type: calcareous and sandy
Average vine age: 42-48 years
Average altitude: 300 m a.s.l.
Vineyard size: 18 hectares (40 acres)
Special characteristics: southern exposure, high altitude for Moscato
Farming: sustainable, no use of herbicides or pesticides

Winemaking process:
Time of harvest: beginning of September
Cellar: LA SPINETTA, Castagnole Lanze
Fermentation: one month in autoclave at 15 Celsius
Bottling:
Particularities: end of October to end of November (after harvest)
Release: first single vineyard Moscato in Italy
October after harvest

Wine description:
Color: intense bright yellow
Bouquet: peach, pineapple, pear and orange
Taste: The palate intrigues with aromatic tones that include ginger, honeysuckle, acacia flowers, almonds and orange blossom. It finishes long and rich with a more floral complexity
Evolution: drink young
Available bottle sizes: 375 ml, 750 ml and magnum
Pairings: outstanding balance and a light sparkle make this traditionally dessert wine an appropriate choice for an aperitif or a refreshing splash with brunch
Training system: Guyot
Total acidity: 7%
Sugar content: 120 gr/l
pH level: 3.3
Recommended serving temp: 6-8 Celsius
Recommended glass: small Bordeaux