### Moscato Biancospino

**aromas of orange blossom, lemon verbena, vanilla, sage and ripe grapefruit nectar...**

<table>
<thead>
<tr>
<th>Denomination:</th>
<th>Moscato d'Asti DOCG</th>
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</thead>
<tbody>
<tr>
<td>Vintage:</td>
<td>2017</td>
</tr>
<tr>
<td>Grape variety:</td>
<td>100% Moscato</td>
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<tr>
<td>Alcohol content:</td>
<td>5.5% by vol.</td>
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<tr>
<td>Awards:</td>
<td>90,000 bottles per year</td>
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<tr>
<td>Average production:</td>
<td>5,000 bottles</td>
</tr>
<tr>
<td>Average vintage:</td>
<td>1977</td>
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</tbody>
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**Vineyard:**
- **Name/location:** Biancospino
- **Soil type:** calcareous and sandy
- **Average vine age:** 43-49 years
- **Average altitude:** 300 m a.s.l.
- **Vineyard size:** 18 hectares (40 acres)
- **Special characteristics:** southern exposure, high altitude for Moscato 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:** end of October to end of November (after harvest)
- **Particularities:** first single vineyard Moscato in Italy
- **Release:** October after harvest

**Wine description:**
- **Color:** intense bright yellow
- **Bouquet:** aromas of orange blossom, lemon verbena, vanilla, sage and ripe grapefruit nectar
- **Taste:** dense, juicy and suave, presenting a multilayered, complex set of flavors similar to the aromas, the finish is long, resonating with a floral topnote and delightful vibrancy
- **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

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