Moscato Biancospino

aromas of ripe yellow apple, tangerine, lemon ice and sweet spices…

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

Vineyard:
Name/location:
Soil type:
Average vine age:
Average altitude:
Vineyard size:
Special characteristics:
Farming:

Winemaking process:
Time of harvest:
Cellar:
Fermentation:
Bottling:
Particularities:
Release:

Wine description:
Color:
Bouquet:
Taste:
Evolution:
Available bottle sizes:
Pairings:

Training system:
Total acidity:
Sugar content:
pH level:
Recommended serving temp:
Recommended glass:

Moscato d’Asti DOCG
100% Moscato
5.5% by vol.
90,000 bottles per year
5,000 bottles
1977

Biancospino
calcareous and sandy
44-50 years
300 m a.s.l.
18 hectares (40 acres)
southern exposure, high altitude for Moscato
sustainable, no use of herbicides or pesticides

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

intense bright yellow
aromas of ripe yellow apple, tangerine, lemon ice and sweet spices
lively and pure, offering deep, complex flavors of fresh citrus fruit,
sage and minerals that linger impressively on the floral and very
long back end

drink young
375 ml, 750 ml and magnum
outstanding balance and a light sparkle make this traditionally
dessert wine an appropriate choice for an aperitif or a refreshing
splash with brunch
Guyot
7%
120 gr/l
3.3
6-8 Celsius
small Bordeaux