



# LA SPINETTA

"making wines with passion"

## Moscato Bricco Quaglia, crisp, sparkling creamy with peach and pair...

### Denomination:

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

Moscato d'Asti DOCG  
2011  
100% Moscato  
5.5% by vol.

110,000 bottles (20% of the entire wine production)  
5,000 bottles  
1977 (first wine made by LA SPINETTA)

### Vineyard:

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

Bricco Quaglia  
calcareous and sandy  
30-35 years  
300m  
18 hectare  
south exposure, high altitude

### Wine making process:

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

beginning of September  
LA SPINETTA, Castagnole Lanze  
one month in autoclave (closed tanks) at only 15° Celsius  
January and after  
first single vineyard Moscato in Italy  
January

### Wine description:

Color:  
Bouquet:  
Taste:

yellow with green reflections  
crisp, sparkling, delicately sweet, yet light  
a wine that surprises by its remarkable freshness and  
brilliant peach and pair flavors  
half, normal and magnum  
traditionally as a desert wine, but also for aperitif,  
afternoon refreshment or with Sunday brunch

Available bottle sizes:  
Pairings:

### Further Information:

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

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

