



LA SPINETTA

"making wines with passion"

Moscato Bricco Quaglia, crisp green apples, flowers, pears & spices...

Denomination:

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

Moscato d'Asti DOCG
2013
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
31-36 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 green apples, flowers, pears and spices
a sweet wine that surprises by its remarkable freshness
and brilliant pear flavors, it offers lovely balance in an
understated, mid-weight style
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:
Storage:

Guyot
7%
120 g
3.3
6°-8° Celsius
small Bordeaux
store bottle cool and upright

