**Moscato Bricco Quaglia**
deliciously sweet with crisp, green apple and honeysuckle...

**Denomination:**

Moscato d'Asti DOCG

**Grape variety:**

100% Moscato

**Alcohol content:**

5.5% by vol.

**Awards:**

110,000 bottles per year

**Average production:**

5,000 bottles

**First vintage:**

1977

**Vineyard Name/location:**

Bricco Quaglia

calcareous and sandy

36-41 years

300 m a.s.l.

20 hectares (50 acres)

southern exposure, high altitude for Moscato

sustainable, no use of herbicides or pesticides

**Average vine age:**

36-41 years

**Average altitude:**

300 m a.s.l.

**Vineyard size:**

20 hectares (50 acres)

**Special characteristics:**

southern exposure, high altitude for Moscato

**Farming:**

sustainable, no use of herbicides or pesticides

**Winemaking process:**

beginning of September

LA SPINETTA, Castagnole Lanze

one month in autoclave at 15 Celsius

January to April

first single vineyard Moscato in Italy

January after harvest

**Time of harvest:**

beginning of September

**Cellar:**

LA SPINETTA, Castagnole Lanze

**Fermentation:**

one month in autoclave at 15 Celsius

**Bottling:**

January to April

**Particularities:**

first single vineyard Moscato in Italy

**Release:**

January after harvest

**Wine description:**

yellow with green reflections

sweet and sexy, with aromas of apple and honeysuckle

the 2017 is full bodied with sherbet, pair and peach flavors and a

hint of sweet caramel

drink young

**Available bottle sizes:**

375 ml, 750 ml and magnum

dessert wine an appropriate choice for an aperitif or a refreshing

splash with brunch

**Pairings:**

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:**

3.0

**Recommended serving temp:**

6-8 Celsius

**Recommended glass:**

small Bordeaux