



LA SPINETTA

"making wines with passion"

Passito Oro, rich and sweet, with a pleasant acidity and a color of gold...

Denomination:

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

Mosto Parzialmente Fermentato
2004
100% Moscato
11% by vol.

4,000 bottles
1,000 half bottles (0.5 l)
1998

Vineyard:

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

Mango
sandy
24 years
500 m
4 hectare
south exposure

Wine making process:

Time of harvest:
Cellar:
Fermentation:

last week in October
Castagnole Lanze
Moscato grapes are dried in the cellar until the end of December, alcoholic and malolactic fermentation in new French oak
2 years in new oak
after 2 years
5 years after harvest

Aging:
Bottling:
Release:

Wine description:

Color:
Bouquet:
Taste:
finish, typical taste of Moscato
Evolution:
Available bottle sizes:
Pairings:

gold
scents of apricot, flower of lime tree, oranges and Moscato
rich, sweet yet great acidity, long

25 years
half bottles (0.5 l)
all types of cheese and chocolate desserts

Further Information:

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

Guyot
7.5%
3.25
200 gr

10°-15° Celsius

Burgundy

