



# LA SPINETTA

*"making wines with passion"*

## Passito Oro, aromas of honey, white blossom, orange peel & earl grey tea...

### Denomination:

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

Mosto Parzialmente Fermentato  
2005  
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:

gold  
scents of honey, white blossom, orange peel and Moscato  
rich and complex, sweet but balanced with great acidity,  
long finish, typical taste of Moscato  
25 years  
half bottles (0.5 l)  
all types of cheese and chocolate desserts

Evolution:  
Available bottle sizes:  
Pairings:

### 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

