



LA SPINETTA

"making wines with passion"

Passito Oro, aromas of honey, ginger, lemon peel and hibiscus...

Denomination:

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

Mosto Parzialmente Fermentato
2006
100% Moscato
11% by vol.

3,800 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
28 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, ginger, lemon 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

