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: 

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

**Wine making process:**
- Time of harvest: 
- Cellar: 
- Fermentation: 
- Aging: 
- Bottling: 
- Release: 

**Wine description:**
- Color: 
- Bouquet: 
- Taste: 
- Evolution: 
- Available bottle sizes: 
- Pairings: 

**Further Information:**
- Cultivation system: 
- Total acidity: 
- pH level: 
- Sugar content: 
- Recommended serving temperature: 
- Recommended type of glass: 

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**La Spinetta**

"making wines with passion"

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

<table>
<thead>
<tr>
<th>Denomination:</th>
<th>Mosto Parzialmente Fermentato</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vintage:</td>
<td>2006</td>
</tr>
<tr>
<td>Grape variety:</td>
<td>100% Moscato</td>
</tr>
<tr>
<td>Alcohol content:</td>
<td>11% by vol.</td>
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<tr>
<td>Average production:</td>
<td>3,800 bottles</td>
</tr>
<tr>
<td>Average yield per ha:</td>
<td>1,000 half bottles (0.5 l)</td>
</tr>
<tr>
<td>First vintage:</td>
<td>1998</td>
</tr>
</tbody>
</table>

**Vineyard:**
- Name/location: Mango 
- Type of soil: sandy 
- Average age of vines: 28 years 
- Average altitude: 500 m 
- Vineyard size: 4 hectare 
- south exposure

**Wine making process:**
- Time of harvest: last week in October 
- Cellar: Castagnole Lanze 
- Fermentation: Moscato grapes are dried in the cellar until the end of December, alcoholic and malolactic fermentation in new French oak 
- Aging: 2 years in new oak after 2 years 
- Release: 5 years after harvest

**Wine description:**
- Color: gold 
- Bouquet: scents of honey, ginger, lemon peel and Moscato 
- Taste: rich and complex, sweet but balanced with great acidity, long finish, typical taste of Moscato 
- Evolution: 25 years 
- Available bottle sizes: half bottles (0.5 l) 
- Pairings: all types of cheese and chocolate desserts

**Further Information:**
- Cultivation system: Guyot 
- Total acidity: 7.5% 
- pH level: 3.25 
- Sugar content: 200 gr 
- Recommended serving temperature: 10º-15º Celsius 
- Recommended type of glass: Burgundy