Passito Oro
sophisticated and intense nose of honey melon, orange peel and ginger...

Denomination: Piemonte DOC Passito
Vintage: 2007
Grape variety: 100% Moscato
Alcohol content: 11% by vol.
Awards:
Average production: 3,800 bottles (0.5 l)
Average yield per ha: 1,000 bottles (0.5 l)
First vintage: 1998

Vineyard:
Name/location:
Soil type: Mango
Average vine age: sandy
Average altitude: 28 years
Special characteristics: 500 m a.s.l.
southern exposure, high altitude
Farming: sustainable, no use of pesticides or herbicides

Winemaking process:
Time of harvest: last week in October
Cellar: LA SPINETTA, Castagnole Lanze
Fermentation: Moscato grapes are dried in the cellar until the end of December, alcoholic and malolactic fermentation in new French oak barrels
Aging: 2 years in oak
Bottling: after 2.5 years
Particularities: no filtration
Release: 8 years after harvest

Wine description:
Color: vibrant gold yellow
Bouquet: sophisticated and intense nose of honey melon, orange peel and ginger
Taste: finesse and elegance, great balance between acidity and sweetness, remarkable complexity and stupendous finish.
Evolution: 25 years
Available bottle sizes: 500 ml
Pairings: chocolate desserts and strong cheeses
Training system: Guyot
Total acidity: 7.5%
Sugar content: 200 gr
pH level: 3.25
Recommended serving temp: 10-15 Celsius
Recommended glass: Burgundy