**Passito Oro**

great aromas of pear, orange peel, sage and ginger...

**Denomination:** Piemonte DOC Passito

**Vintage:** 2008

**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:** Mango

**Soil type:** sandy

**Average vine age:** 28 years

**Average altitude:** 500 m a.s.l.

**Special characteristics:** southern exposure, high altitude sustainable, no use of pesticides or herbicides

**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

after 2.5 years

no filtration

2 years after harvest

**Bottling:**

2 years after harvest

**Particularities:**

**Release:**

2 years after harvest

**Wine description:**

**Color:** vibrant gold yellow

**Bouquet:**

great aromas of pear, orange peel, sage and ginger

**Taste:**

full-bodied, medium sweet and with incredible density, acidity and richness, lots of spicy, dried fruit character. Drink or hold.

25 years

**Evolution:** 500 ml

**Available bottle sizes:** chocolate desserts and strong cheeses

Guyot

7.5%

200 gr

3.25

10-15 Celsius

**Pairings:**

Burgundy