Passito Oro

great aromas of peach, orange peel, honey and ginger...

Denomination: Piemonte DOC Passito
Vintage: 2009
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: 29 years
Average altitude: 500 m a.s.l.
Special characteristics: sustainable, no use of pesticides or herbicides
Farming: southern exposure, high altitude

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: great aromas of peach, orange peel, honey and ginger
Taste: full-bodied, medium sweet and with incredible density, acidity and richness, lots of spicy, dried fruit character. Drink or hold.
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