Passito Oro

Piemonte DOC Passito

2010
100% Moscato
11% by vol.

3,800 bottles (0.5 l)
1,000 bottles (0.5 l)

1998

Mango
sandy
30 years
500 m a.s.l.
southern exposure, high altitude sustainable, no use of pesticides or herbicides

Moscato grapes are dried in the cellar until the end of December, alcoholic and malolactic fermentation in new French oak barrels

2 years in oak
after 2.5 years
no filtration
8 years after harvest

last week in October

LA SPINETTA, Castagnole Lanze

Vibrant gold yellow
aromas of grapefruit skin, crystallized ginger, aromatic herbs and honey

crystal clear, precise and penetrating, with luscious yet taut flavors of lemon thyme, vanilla, ripe citrus and pear accented by honey and maple syrup.

25 years
500 ml
chocolate desserts and strong cheeses

Guyot
7.5%
200 gr
3.25

10-15 Celsius

Burgundy

Color:
Bouquet:
Taste:
Evolution:
Available bottle sizes:
Pairings:
Training system:
Total acidity:
Sugar content:
pH level:
Recommended serving temp:
Recommended glass:

LA SPINETTA S.S. - VIA ANNUNZIATA 17 - 14054 CASTAGNOLE LANZE ITALY
TEL: +39 0141 87 73 96 - FAX: +39 0141 87 75 66 - mail: info@la-spinetta.com
www.la-spinetta.com