



# LA SPINETTA

*"making wines with passion"*

## Moscato Biancospino, irresistibly refreshing, sparkling peach and apricot...

### Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Average production:  
Average yield per ha:  
First vintage:

Moscato d'Asti DOCG  
2010  
100% Moscato  
5.5% by vol.  
90,000 bottles (23% of the entire wine production)  
5,000 bottles  
1977

### Vineyard:

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

Biancospino  
calcareous and sandy  
30-35 years  
300 m  
20 hectare  
south exposure

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:  
Bottling:  
Specialties:  
Release:

beginning of September  
LA SPINETTA, Castagnole Lanze  
one month in autoclave at 15°Celsius  
end of October to end of November  
first single vineyard Moscato in Italy  
November after harvest

### Wine description:

Color:  
Bouquet:  
Taste:

yellow with green reflections  
irresistibly fresh, with a hint of mandarin orange  
a wine that surprises by its remarkable freshness and  
brilliant fruit flavors reminding fresh peach and pair  
half, normal and magnum  
with its outstanding balance and light sparkle this  
traditional dessert wine, is almost more appropriate as an  
aperitif or a refreshing splash with brunch

Available bottle sizes:  
Pairings:

### Further Information:

Cultivation system:  
Total acidity:  
Sugar content:  
pH level:  
Recommended  
serving temperature:  
Recommended  
type of glass:

Guyot  
7%  
120g  
3.3  
  
6°-8° Celsius  
  
small Bordeaux

