

La Spinetta Passito d'Oro

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Piemonte

CEPAGE: 100% Muscat

WINEMAKING: Late harvest grapes are picked and then placed in the cellar for the drying process before fermentation in barrel.

ALCOHOL BY VOLUME: 11.0%

AGING: 96 months in barrel; 3 months in bottle

ANNUAL PRODUCTION: 2000 bottles

THE STORY

The La Spinetta story began in the 1890s when Giovanni Rivetti, grandfather to brothers Carlo, Bruno & Giorgio, left Piedmont for Argentina. Like many Italians at that time, he dreamed of returning a rich & powerful man, one day making great wine in his homeland. Though Giovanni never did, his son Giuseppe ("Pin"), fulfilled the dream. Pin married Lidia, purchased vineyards & began making wine. In 1977 the family moved to LA SPINETTA in Castagnole Lanze, the heart of the area well-known for Moscato d'Asti. The Rivetti's believed that Moscato had potential for greatness and set out to prove it by producing the region's first single-vineyard Moscato wines. Over time, the family's vision grew and the family expanded into Barolo, Tuscany, and even sparkling wine production in Canelli.

THE ADJECTIVES

OVERALL: Harmonious, bright, savory

AROMAS / FLAVORS: Dried fig, ripe orange, and chestnut honey

MOUThFEEL: rich and sweet notes

THE SELLING POINTS

SUSTAINABILITY: Vegan, Biodynamic In Practice, Green Practicing

PAIRINGS: Castelmagno cheese, Polenta biscuits

