

# 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.

**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

