



LA SPINETTA
"produrre vini con passione"

LA SPINETTA MOSCATO D'ASTI D.O.C.G. BRICCO QUAGLIA 2025



Giorgio Rivetti's father, Giuseppe Rivetti, established the La Spinetta winery at Castagnole Lanze in 1977. It is now one of Piedmont's iconic wineries, noted particularly for their red wines, but it all started with Moscato d'Asti. When La Spinetta Moscato d'Asti was released in 1977 it was the first ever single vineyard Moscato d'Asti. In fact the estate did not release a red wine until 1985 when the Barbera d'Asti "Ca' di Pian" was released.

The Biancospino vineyard is located at 300m above sea level (which is considered to be high altitude for Moscato), has a southern exposure and covers some 18 hectares. The vineyard is managed sustainably and no herbicides or pesticides are used. The 100% Muscat grapes are harvested when they are fully ripe, crushed and then undergo a long cool fermentation at 15C for 1 month in a pressurized stainless steel tank. Unlike Prosecco or Champagne it is only fermented once. The build up of carbon dioxide during fermentation and subsequent bottling under pressure produces the gentle sparkle. Fermentation is stopped by chilling the must which leaves a good amount of natural sweetness in the wine. This also keeps alcohol levels low and, by law, Moscato d'Asti must be within an alcohol range of 4.5%-6.5%. The wine is filtered prior to bottling to remove any yeast cells otherwise the wine would re-ferment.



Available in 750ml and 375ml

Grape Variety:

100% Moscato

Alcohol Content:

5.5% by volume

Production:

70,000 bottles

Yield per hectare:

5,000 bottles per hectare

First Vintage:

1977

Vineyard:

Bricco Quaglia, south exposure, 1st single vineyard Moscato in Italy

Type of Soil:

Calcerous and sandy

Age of Vines:

40-45 years old

Average Altitude:

300 meters

Time of Harvest:

beginning of September

Cellar:

La Spinetta, Castagnole Lanze

Fermentation:

one month in autoclave (closed tanks) 15 degrees Celsius

Bottling:

November

Release

November



TASTING NOTES:

Mildly sparkling with elegant and fine bubbles. Aromas of apricot, licorice, lime, jasmine and lilac. Dense but fresh, offering open-knit but not at all candied flavors of peach, apricot and sweet spices. Finishes long with repeating notes of white flowers & concentrated peach.

2025 Vintage review: 90 Points, Jeb Dunnuck: "Lightly sweet and gently sparkling, the 2025 Moscato D'Asti Bricco Quaglia pours a bright pale silver/yellow hue and remains one of the most charming wines in the range year after year. Aromas of lychee, dewy fresh flowers, peaches, white pepper, and candied citrus lift from the glass. Medium-bodied, it's refreshing and clean, with a refined mousse and a crisp finish. Bottled under screwcap, it's highly versatile and best enjoyed over the near term. Drink 2026-2028."



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