



La Spinetta

A historic and captivating Moscato d'Asti, Bricco Quaglia was the first single-vineyard Moscato ever produced in Italy, setting the standard for quality and elegance.



Moscato d'Asti Bricco Quaglia 2024

Piedmont, Italy

Region and Vineyards

Bricco Quaglia is a prestigious **single-vineyard** site within the **Moscato d'Asti DOCG**, a region known for producing **some of the finest aromatic wines in Italy**. Located at **300 meters above sea level**, the vineyard benefits from a **south-facing exposure**, maximizing sun exposure to enhance ripeness while maintaining freshness.

The vineyard features **calcareous marl soils with sandy characteristics**, which contribute to the **wine's minerality and bright aromatics**. The vines, averaging **40 years of age**, yield **naturally low production** (5,500 bottles per hectare), ensuring exceptional concentration and quality. The combination of altitude, exposure, and soil composition allows for a perfect balance of natural sweetness, vibrant acidity, and intense aromatics in the final wine.

Winemaking

Crafted from **100% Moscato**, the grapes are **hand-harvested in early September**, ensuring optimal ripeness while preserving acidity. The juice undergoes **alcoholic fermentation in temperature-controlled vats**, a slow process lasting **approximately three months**, which allows for a delicate extraction of fruit flavors while maintaining the wine's natural effervescence.

With an alcohol content of **5.5%**, the wine is lightly sparkling, offering a refreshing yet sweet experience. The total acidity of **4.8 g/L** ensures that the wine remains lively and well-balanced, preventing it from becoming overly cloying. The result is a **fragrant, fresh, and delicately sweet Moscato**, crafted with precision and respect for tradition.

Tasting Notes

- Color:** Pale straw yellow with a fine, persistent effervescence.
- Aroma:** Crisp green apple, honeysuckle, pear, and white flowers, with a delicate touch of citrus zest.
- Palate:** Juicy and fresh, featuring ripe peaches, golden pear, and a light caramel sweetness, balanced by refreshing acidity and gentle bubbles.

Alcohol :5,50 %

Composition: 100% Muscat



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Moscato d'Asti Bricco Quaglia 2024

Did You Know?

Bricco Quaglia holds the distinction of being **Italy's first single-vineyard Moscato d'Asti**, a groundbreaking concept when it was introduced. La Spinetta, renowned for its dedication to terroir-driven wines, has established this vineyard as a benchmark for high-quality Moscato, elevating it beyond a simple sweet wine into an **elegant and complex expression of the grape**.

Wine Pairing Ideas

- **Fresh fruit tarts** – The wine's floral and fruity notes complement the natural sweetness of berries and citrus.
- **Aged Gorgonzola cheese** – The contrast between sweetness and blue cheese funk creates a perfect balance.
- **Lemon panna cotta** – The wine's effervescence cuts through the creamy richness of the dessert.
- **Spicy Asian dishes** – Its delicate sweetness and low alcohol provide a cooling contrast to heat and spice.

Decanter (DCT) : 90 Points (2021)

90
Decanter

Closed in a screw-cap bottle, the 2021 Moscato d'Asti Bricco Quaglia shows foamy beading and a soft texture with mature peach, preserved lemon, sweet almond paste and soapy flower. The wine delivers soft sweetness that caresses the palate but never feels heavy, thanks to the wine's mild effervescence and its balanced acidity.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM