



# LA SPINETTA

"making wines with passion"

## Barbera Bionzo, cherry and blackberry flavours, engaging mineral notes...

### Denomination:

Vintage:

Grape variety:

Alcohol content:

Received awards:

Average production:

Average yield per ha:

First vintage:

### Vineyard:

Location:

Type of soil:

Average age of vines:

Average altitude:

Vineyard size:

Special characteristics:

### Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging:

Bottling:

Specialties:

Release:

### Wine description:

Color:

Bouquet:

Taste:

Evolution:

Available bottle sizes:

Pairings:

### Further Information:

Cultivation system:

Total acidity:

Sugar content:

pH level:

Recommended

serving temperature:

Recommended

type of glass:

Barbera d'Asti Superiore Bionzo DOCG

2008

100% Barbera

14,5% by vol.

35,000 bottles (9% of entire wine production)

2,500 bottles

1998

Bionzo Costigliole d'Asti

calcareous

45-55 years

300 m

14 hectare (30 acres)

south exposure, very old vines

end of September / beginning of October

LA SPINETTA, Castagnole Lanze

alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

entirely in new, medium toasted French oak for 16-18 months

transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 3 months

no filtration and clarifying

2 years and 2 months after harvest

dark ruby red

cherry and blackberry flavors. There's engaging herbal and mineral notes.

blackberry fruit that's full-bodied, focused, ripe yet elegant, ending with well balanced acidity and minerality

20 to 25 years

normal

strong, soft cheeses, wild game and all types of red meat

Guyot

6,5%

0

3.6

16°-17° Celsius

big Bordeaux

