



LA SPINETTA

"making wines with passion"

Chianti Riserva, raspberry and plums, balancing mineral components...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Chianti DOCG
2007
100% Sangiovese
14% by vol.

30,000 bottles
3,000 bottles
2007

Vineyard:

Name/location:

Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

100% from Casanova, Terricciola, Tuscany

calcareous, ocean sediments
20 years
250 m
10 hectare
south exposure, embracing the Casanova winery

Wine making process:

Time of harvest:
Cellar:
Fermentation:

first to second week of September
LA SPINETTA Casanova
alcoholic fermentation for 8 days in rotofermenters,
malolactic fermentation in oak
entirely in medium toasted French oak (600 liters) for 24
months
transfer to stainless steel vats for 10 months before
bottling, aging in bottles for another 6 months
no filtration and clarifying
3.5 years after harvest

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

intense ruby red
scents of wild flowers, raspberry and plum
full bodied, elegant and refined, balancing mineral
components

Evolution:
Available bottle sizes:
Pairings:

25 years
normal
ideal with grilled food, pasta and meat

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Cordone Speronato
6%
0
3.5

16°-17° Celsius

Bordeaux

