



LA SPINETTA

"making wines with passion"

Pin, juicy, luscious and complex core of raspberry, boysenberry and mulled currant...

Denomination:

Vintage:

Specialties:

Grape variety:

Alcohol content:

Received awards:

Average production:

Average yield per ha:

First vintage:

Monferrato Rosso DOC

2008

named in honor of Giuseppe Rivetti, father of Giorgio
65% Nebbiolo, 35% Barbera d'Asti Superiore Bionzo
14% by vol.

40,000 bottles (12% of entire wine production)

2,500 bottles

1989

Vineyard:

Name/location:

Castagnole, Neive, Barbaresco

Wine making process:

Time of harvest:

Barbera is harvested middle to end of September, Nebbiolo
beginning to middle of October

Cellar:

LA SPINETTA, Castagnole Lanze

Fermentation:

separate fermentation of each type of grape variety for 7-8
days in rotofermenters at controlled temperature,
malolactic fermentation in French oak
entirely in new, medium toasted French oak for 16-18
months

Aging:

blending of the two wines and transfer to stainless steel
vats for 2 months before bottling, aging in bottles for
another 3 months

Bottling:

no filtration and clarifying
two years after harvest

Specialties:

Release:

Wine description:

Color:

dark red

Bouquet:

a juicy luscious and complex core of raspberry,
boysenberry and mulled currant fruit

Taste:

solid acidity and ripe dark fruit, completed by Nebbiolo
length and elegance

Evolution:

25 years

Available bottle sizes:

normal and Magnum

Pairings:

grilled and elaborate red meat and strong cheeses

Further Information:

Cultivation system:

Guyot

Total acidity:

5.6

pH level:

3.56

Serving temperature:

17° - 19°

Recommended

type of glass:

Bordeaux

