

# LA SPINETTA

BY ANTHONY GISMONDI & STUART TOBE

One of the stars of the 2006 Wine Summit Lake Louise, elegantly hosted by the brothers Schwarz at the Post Hotel, was Giorgio Rivelli of La Spinetta. Rivelli runs a winery full of wine enthusiasts and it shows in the wines. The winery is 100 per cent family-owned by the Rivetti brothers: Bruno, Carlo and Giorgio. The lead winemaker is Giorgio Rivetti and his attention to details and low yields is reflected in his mouth-watering reds and whites. Mineral, floral, elegant, stylish and all-Italian, and they are all mere babies. While I caught up with Rivetti in Lake Louise, Stuart Tobe met with him a few days later in Vancouver. Here is a summary of both tastings. The wines are represented by Black Stallion Spirits Inc. in Alberta and Liquid Art Fine Wines in British Columbia.

## 94 LA SPINETTA 2004

Barbaresco Vigneto Staderi  
POINTS: Piedmont, Italy



BC \$160.00 speculative —  
Liquid Art Fine Wines

Made from old vines in the Neive area. Warm nose with floral, strawberry, vanilla, spicy, rose, baryard, black pepper, cumin, leather and tar aromas. Rich, ripe, round tannins but big and concentrated. Lots of spicy, smoky, coffee, black cherry,

strawberry jam, peppery, resin, licorice root flavour with some tobacco, cumin and chocolate on the finish. Big aromas, big flavours, big structure, but has fine balance. Needs 7-10 years but designed to age 25 to 30 years. (ST)

## 93 LA SPINETTA 2004

Barbaresco Vigneto Valeirano  
POINTS: Piedmont, Italy



BC \$169.00 speculative —  
Liquid Art Fine Wines

Very spicy, peppery nose with cherry, floral, smoky, resin, vanilla, cardamom aromas mixed throughout. Elegant style but tight and somewhat dry. Very peppery, spicy, coffee, licorice, cherry, strawberry jam, mocha and tar flavours. Long, ripe tannins on the finish

with good concentration and length. Needs 5-7 years. Not quite as gutsy as the Staderi, but solid. (ST)

## 92 LA SPINETTA 2004

Barbaresco Vigneto Gallina  
Piedmont, Italy

POINTS: BC \$160.00 speculative —  
Liquid Art Fine Wines



Big black plum, cherry, smoky, garrigue, eucalyptus, strawberry jam, tar, spicy, floral nose. Rich, ripe, round and warm but very good concentration. Very dry, grainy, tannins but ripe. Spicy, coffee, vanilla, strawberry jam, cherry kirsch, tar, mint, peppery, cardamom flavours. Young, warm, good intensity and structure with a great nose. Needs 3-7 years. (ST)

## 91 LA SPINETTA 2004

Barbera d'Alba Gallina  
POINTS: Piedmont, Italy



AB \$31.49 fine wine boutiques;  
BC \$79.00 speculative — Liquid  
Art Fine Wines

From a classic vintage comes a spicy, gamey, thyme, eucalyptus, floral, black cherry nose flecked with meaty, vanilla and mineral notes. This is very complex with supple tannins, lots of coffee, vanilla, licorice, black raspberry and smoky white pepper flavours. Delicious with fine finesse and fresh on the finish with very good fruit. A food wine you can drink now but it will improve over the next 2-4 years. (AG)

## 91 LA SPINETTA 2004

Pin Monferrato Rosso  
POINTS: Piedmont, Italy



BC \$63.00 speculative — Liquid Art Fine Wines  
Essentially Asti Superiore, the Pin blend is 65/35 nebbiolo/barbera. Open spicy, smoky, coffee, vanilla, black cherry jam nose with leather, compost aromas with a touch of tar and black olive. Rich, round, dry and somewhat tannic but has some suppleness and the Spinetta trademark acidity. Bright cherry, plum, floral, smoky, garrigue, vanilla, coffee, tar and compost flavours. Clean, fresh, tight and complex, needs 3-5 years to shed some tannins and integrate the oak. (AG)

## 90 LA SPINETTA 2004

Langhe Nebbiolo Vigneto Staderi  
POINTS: Piedmont, Italy



BC \$44.00 speculative —  
Liquid Art Fine Wines

Wild strawberry, jam, red cherry, spicy, licorice, eucalyptus, garrigue, floral aromas, very good aromatics. Smoky, tar, garrigue, plum jam, strawberry, floral flavours. Good balance and very good fruit but young and a bit warm. Needs 3-4 years to settle down but will keep for decades. (ST)



## 90 LA SPINETTA 2004

Moscato d'Asti Bracco Quaglia  
POINTS: Piedmont, Italy



AB \$22.49 fine wine boutiques  
Refreshing frizzante style with 5.5% alcohol. Big rosepetal, perfumed, spicy, mandarin skin nose with peach, mandarin, floral, spicy, anise, candied peach flavours and fine acidity. Perfect for a warm afternoon with a fruit salad or to sip solo on the deck. Excellent quality moscato. (AG)

## 88 LA SPINETTA 2004

Barbera d'Asti Cà di Pian  
POINTS: Piedmont, Italy



AB \$31.49 fine wine boutiques;  
BC \$43.00 speculative — Liquid  
Art Fine Wines

Lovely floral, mineral, cherry kirsch nose with licorice, cherry, plum, coffee, compost flavours. Good balance with high acidity but will be excellent with food. This is stylish barbera. (ST)