



LA SPINETTA

"making wines with passion"

Barbera d'Asti Superiore, full bodied, soft with long persistence...

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 DOC
2003
100% Barbera
14,5% by vol.
3 glasses Gambero Rosso, 5 grapes Duemilavini, Silver Medal Decanter, 93 points Veronelli (Daniel Thomases)
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 with vibrant reflections
concentrated, with scents that remind of black currant jam and blueberry
full tight body, good acidity with extra long persistence
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

