



LA SPINETTA

"making wines with passion"

Barbera d'Asti Superiore, blackberry and mint flower...

Denomination:

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

Barbera d'Asti Superiore Bionzo DOC
2004
100% Barbera
14,5% by vol.
3 Glasses, Gambero Rosso, 5 grapes AIS,
35,000 bottles (9% of entire wine production)
2,500 bottles
1998

Vineyard:

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

Bionzo Costigliole d'Asti
calcareous
45-55 years
300 m
14 hectare (30 acres)
south exposure, very old vines

Wine making process:

Time of harvest:
Cellar:
Fermentation:

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

Aging:

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

Bottling:

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

Specialties:

no filtration and clarifying

Release:

2 years and 2 months after harvest

Wine description:

Color:
Bouquet:

dark ruby red
dense, with scents that remind of blackberry and mint
flower

Taste:
Evolution:
Available bottle sizes:
Pairings:

full bodied, fresh with tannins and good acidity, long finish
20 to 25 years
normal
strong, soft cheeses, wild game and all types of red meat

Further Information:

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

Guyot
6.5%
0
3.6

16°-17° Celsius

big Bordeaux

