



# LA SPINETTA

"making wines with passion"

**Barolo Campè,** beautiful plum and fig, intriguing flowers nose, amazing length...

## Denomination:

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

Barolo DOCG  
2007  
100% Nebbiolo  
14,5% by vol.

12,000 bottles (3% of the entire wine production)  
2,500 bottles  
2000

## Vineyard:

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

Campè, Grinzane Cavour  
calcareous  
50-55 years  
280 m  
8 hectare (20 acres)  
south exposure, embracing the Campè winery

## Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

beginning to middle of October  
LA SPINETTA Campè, Grinzane Cavour  
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 24 months transfer to stainless steel vats for 9 months before bottling, aging in bottles for another 12 months  
no filtration and clarifying  
4 years after harvest

Aging:  
Bottling:

Specialties:  
Release:

## Wine description:

Color:  
Bouquet:

intense vibrant ruby red  
Shows aromas of very polished plum, fig and raspberry notes and well balanced toast.  
powerful and very concentrated, with perfect Nebbiolo tannins and a long impressive finish, loaded with red fruit aroma  
25-30 years  
normal and magnum riserva  
ideal with grilled food, sauced and elaborate red meat as well as wild game

Taste:

Evolution:  
Available bottle sizes:  
Pairings:

## Further Information:

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

Guyot  
5.5%  
0  
3.6

16°-17° Celsius

Burgundy

