



LA SPINETTA

"making wines with passion"

Chardonnay Lidia, great structure, well balanced acidity...

Denomination:

Vintage:

Specialties:

Grape variety:

Alcohol content:

Received awards:

Average production:

Average yield per ha:

First vintage:

Piemonte Chardonnay DOC

2003

named in honor of Lidia Rivetti, mother of the three brothers

100% Chardonnay

13.5% by vol.

3,000 bottles (0.8% of entire wine production)

2,500 bottles

1993

Vineyard:

Location:

Type of soil:

Average age of vines:

Average altitude:

Vineyard size:

Special characteristics:

Mango

sandy

15 years

500 m

2 hectare

south exposure, high altitude

Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging:

Bottling:

Release:

beginning of September

LA SPINETTA, Castagnole Lanze

alcoholic and malolactic fermentation in new French oak

12 months in new French oak

transfer to stainless steel vats for 6-8 months before bottling

18 months after harvest

Wine description:

Color:

Bouquet:

Taste:

Evolution:

Available bottle sizes:

Pairings:

yellow straw color with slightly green reflections

elegant, yet complex with scents of vegetables and vanilla

ripe on entry, then distinctly firm edged, with a dry, nutty, cyanic edge and sound acidity

15 years

normal

poultry, fish and any type of appetizers

Further Information:

Cultivation system:

Total acidity:

Sugar Content:

pH level:

Recommended

serving temperature:

Recommended

type of glass:

Guyot

6.5%

0

3.3

10°-13° Celsius

small Bordeaux

