



# LA SPINETTA

*"making wines with passion"*

## Chardonnay Lidia, complex with scents of thorn-tree and vanilla...

### Denomination:

Vintage:  
Specialties:

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

Piemonte Chardonnay DOC  
2004  
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  
rich yet complex with scents of thorn-tree and vanilla  
elegant, well balanced, lightly toasted finish, when the wine is still young  
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

