



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
2005
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 French oak
transfer to stainless steel vats for 6-8 months before bottling
18 months after harvest

Wine description:

Color:
Bouquet:
Taste:

yellow straw color with slightly green reflections
rich yet complex with scents of thorn-tree and vanilla
elegant, well balanced, minerals, lightly toasted finish,
when the wine is still young

Evolution:
Available bottle sizes:
Pairings:

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

