



# LA SPINETTA

"making wines with passion"

## Il Gentile di Casanova, wild flowers and cherry, fine and elegant finish...

### Denomination:

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

Prugnolo Gentile IGT  
2005  
100% Prugnolo Gentile  
14% by vol.  
90 points Parker  
15,000 bottles  
3,000 bottles  
2005

### Vineyard:

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

60% from Casanova, Terricciola, Tuscany, young vines  
40% from Sezzana, Casciana Terme, young vines  
calcareous, ocean sediments  
7 years  
250 m  
5 hectare  
south exposure, embracing the Casanova winery

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

first to second week of September  
LA SPINETTA Casanova  
alcoholic fermentation for 10-11 days in rotofermentors,  
malolactic fermentation in oak  
entirely in medium toasted French oak (600 liters) for 24  
months  
transfer to stainless steel vats for 10 months before  
bottling, aging in bottles for another 6 months  
no filtration and clarifying  
3.5 years after harvest

Aging:

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:  
Taste:

intense ruby red  
scents of wild flowers, cherries and plum  
full bodied, sweet tannins, balsamic note, fine finish, great  
elegance  
30 years  
normal  
ideal with grilled food, pasta and meat

Evolution:  
Available bottle sizes:  
Pairings:

### Further Information:

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

Cordone Speronato  
6%  
0  
3.5  
  
16°-17° Celsius  
  
Bordeaux

