



LA SPINETTA

"making wines with passion"

Il Nero di Casanova, full bodied, intense fruit, nice acidity balance ...

Denomination:

Vintage:
Grape variety:

Alcohol content:
Average production:
Average yield per ha:
First vintage:

Vineyard:

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

Wine making process:

Time of harvest:
Cellar:
Fermentation:

Aging:
Bottling:

Release:

Wine description:

Color:
Bouquet:
Taste:

Evolution:
Available bottle sizes:
Pairings:

Further Information:

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

Sangiovese IGT
2004
95% Sangiovese, 5% Colorino (a Tuscan indigenous grape that gives color)
14% by vol.
65,000 bottles
3,000 bottles
2004

Casanova, Terricciola, Tuscany
calcareous
6 years
250 m
22 hectare (55 acres)
south exposure, embracing the Casanova winery

middle of September
LA SPINETTA
alcoholic fermentation for 7-8 days at controlled temperature, malolactic fermentation in oak entirely in medium toasted French oak for 9 months transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 2 months
13 months after harvest

intense ruby red
scents of ripe berries, vanilla and coffee
full bodied, sweet tannins, impeccably balanced fruit, wood and acidity, fine finish
10 years
normal and Magnum
ideal with grilled food, sauced and elaborate red meat as well as wild game

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

