



# LA SPINETTA

*"making wines with passion"*

## Il Nero di Casanova, spectacular fruit and smoky white pepper...

### 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:

Specialties:  
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  
2005  
95% Sangiovese, 5% Colorino (a Tuscan indigenous grape that gives color)  
13.5% by vol.  
120,000 bottles  
3,000 bottles  
2004

80% from Casanova, Terricciola, Tuscany, young vines  
20% from Sezzana, Casciana Terme, young vines  
calcareous, ocean sediments  
6 years  
250 m  
45 hectare  
south exposure, embracing the Casanova winery

middle of September  
LA SPINETTA Casanova  
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  
no filtration and clarifying  
13 months after harvest

intense ruby red  
scents of ripe berries, cherries, plum and coffee  
full bodied, sweet tannins, balanced fruit, wood and acidity, fine finish  
10 years  
normal and Magnum  
ideal with grilled food, pasta and meat

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

