



# LA SPINETTA

*"making wines with passion"*

## Il Nero di Casanova, spectacular fruit, red berries, cherry, plum...

### Denomination:

Vintage:

Grape variety:

Alcohol content:

Average production:

Average yield per ha:

First vintage:

Sangiovese IGT

2006

95% Sangiovese, 5% Colorino (a Tuscan indigenous grape that gives color)

13.5% by vol.

180,000 bottles

3,000 bottles

2004

### Vineyard:

Name/location:

Type of soil:

Average age of vines:

Average altitude:

Vineyard size:

Special characteristics:

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

### Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging:

Bottling:

Specialties:

Release:

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

### Wine description:

Color:

Bouquet:

Taste:

Evolution:

Available bottle sizes:

Pairings:

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

### Further Information:

Cultivation system:

Total acidity:

Sugar content:

pH level:

Recommended

serving temperature:

Recommended

type of glass:

Cordone Speronato

5.6%

0

3.55

16°-17° Celsius

Bordeaux

