



# LA SPINETTA

"making wines with passion"

## Il Nero di Casanova, intense cherry and spicy mint characteristics...

### Denomination:

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

Sangiovese IGT  
2008  
100% Sangiovese  
13.5% by vol.  
140,000 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  
15 years  
250 m  
45 hectare  
south exposure, embracing the Casanova winery

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

middle of September  
LA SPINETTA Casanova  
alcoholic fermentation for 9-10 days in rotofermentors,  
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 6 months  
no filtration and clarifying  
18 months after harvest

Aging:  
Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:  
Taste:

intense ruby red  
intense cherry and spicy mint characteristics  
Densely rich, this magnificently structured Sangiovese is  
rounded with good grip and fine finish. It impressively  
offers fantastic value for money  
10 years  
normal, 375ml, Magnum and 3 Liter  
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  
5.6%  
0  
3.5  
  
16°-17° Celsius  
  
Big Bordeaux

