



# LA SPINETTA

"making wines with passion"

Langhe Nebbiolo, dried roses, cherry flower, great elegance...

## Denomination:

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

Langhe Nebbiolo DOC  
2007  
100% Nebbiolo  
14,0% by vol.

36,000 bottles (11% of entire wine production)  
2,500 bottles  
2004

## Vineyard:

Name/location:  
Type of soil:  
Average age:  
Average altitude:

Starder, Neive, grapes come from young vines only  
calcareous  
5-7 years  
270 m

## Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

beginning to middle of October  
LA SPINETTA Campé, Grinzane Cavour  
fermentation of grapes for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

Aging:  
Bottling:

entirely in medium toasted French oak for 12 months  
transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 2 months  
no filtration and clarifying  
16 months after harvest

Specialties:  
Release:

## Wine description:

Color:  
Bouquet:  
Taste:

defined, vibrant red  
dried roses, currant and black cherry flower  
warm with perfect tannins, great elegance, yet round with fine finish, delicious

Evolution:  
Available bottle sizes:  
Pairings:

15 years  
normal  
grilled and elaborate red meat and wild game

## Further Information:

Cultivation system:  
Total acidity:  
pH level:

Guyot  
5.5  
3.5

Serving temperature:  
Recommended  
type of glass:

17° - 19°  
Bordeaux

