



# LA SPINETTA

*"making wines with passion"*

**Pin**, perfect tannins with a long sweet finish...

**Denomination:**

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

Monferrato Rosso DOC  
2003  
named in honor of Giuseppe Rivetti, father of Giorgio  
65% Nebbiolo, 35% Barbera d'Asti Superiore Bionzo  
14,5% by vol.  
94 points Veronelli (Daniel Thomases)  
40,000 bottles (12% of entire wine production)  
2,500 bottles  
1989

**Vineyard:**

Name/location:

Castagnole, Neive, Barbaresco

**Wine making process:**

Time of harvest:

Barbera is harvested middle to end of September, Nebbiolo beginning to middle of October

Cellar:

LA SPINETTA, Castagnole Lanze

Fermentation:

separate fermentation of each type of grape variety for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

Aging:

entirely in new, medium toasted French oak for 16-18 months

Bottling:

blending of the two wines and transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 3 months

Specialties:

no filtration and clarifying

Release:

two years after harvest

**Wine description:**

Color:

dark red

Bouquet:

exotic and luxuriously textured with black plum, currant and black cherry, smoke and spice reveal the influence of well integrated barrique

Taste:

warm with perfect tannins on the palate and a healthy swathing of alcohol, allowing a long sweeter finish

Evolution:

25 years

Available bottle sizes:

normal

Pairings:

grilled and elaborate red meat and strong cheeses

**Further Information:**

Cultivation system:

Guyot

Total acidity:

5.6

pH level:

3.56

Serving temperature:

17° - 19°

Recommended

type of glass:

Bordeaux

