



# LA SPINETTA

*"making wines with passion"*

## Riserva Barolo Campè, full bodied with ripe tannins and fruit finish...

### Denomination:

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

Barolo DOCG  
2001  
100% Nebbiolo  
14,5% by vol.  
98 points WineSpectator  
1,000 bottles (Magnum 1,5l)  
2,500 bottles (0.75l)  
2000

### Vineyard:

Name/location:  
Type of soil:  
Average age of vines:  
Average altitude:  
Vineyard size:  
Special characteristics:  
Riserva grapes:

Campè, Grinzane Cavour  
calcareous  
35-45 years  
280 m  
8 hectare  
south exposure, embracing the Campè winery  
grapes for the Riserva Magnum production come from the  
highest and best part of the vineyard

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

beginning to middle of October  
LA SPINETTA Campè, Grinzane Cavour  
alcoholic fermentation for 7-8 days in rotofermenters at  
controlled temperature, malolactic fermentation in oak  
entirely in new, medium toasted French oak for 36 months  
transfer to stainless steel vats for 9 months before bottling,  
aging in bottles for another 12 months  
no filtration and clarifying  
5 years after harvest

Aging:  
Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:

intense vibrant red  
warm and rich with the elegance of Nebbiolo, scents of ripe  
red fruits and well balanced wood  
round, distinct, great softness, but with a long, fine finish  
30 years  
magnum  
ideal with grilled food, sauced and elaborate red meat as  
well as wild game

Taste:  
Evolution:  
Available bottle sizes:  
Pairings:

### Further Information:

Cultivation system:  
Total acidity:  
Sugar content:  
pH level:  
Recommended  
serving temperature:  
Recommended  
type of glass:

Guyot  
5.5%  
0  
3.6  
  
16°-17° Celsius  
  
Burgundy

