



LA SPINETTA

"making wines with passion"

Sassontino, elegant, inviting flavours of mixed berries, cedar and minerals...

Denomination:

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

Sangiovese I.G.T.
2004
95% Sangiovese, 5% Colorino
14% by vol.

10,000 bottles
2,000 bottles
2003

Vineyard:

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

Terricciola, Casanova Tuscany
calcareous, ocean sediments, similar to Roero Piedmont
30 years
250 m
5 hectare (11 acres)
south exposure

Wine making process:

Time of harvest:
Cellar:
Fermentation:

middle of September
La Spinetta, Casanova
alcoholic fermentation in roto-fermenters for 6 to 8 days at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 12 – 14 months
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 20 months
no filtration and clarifying
36 months after harvest

Aging:

Bottling:

Specialties:

Release:

Wine description:

Color:
Bouquet:

intense ruby red
black cherry, mixed berries, crisp, with a vegetal nose of fresh tomato leaves and minerals
full bodied, sweet tannins, impeccably balanced wood and acidity with a long, fine finish, very elegant

Taste:

Evolution:

Available bottle sizes:

Pairings:

25 years
normal and magnum size
elaborated meats and pasta dishes

Further Information:

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

Cordone Speronato
5.8%
5.0
0

16°-17° Celsius

big Bordeaux

