



LA SPINETTA

"making wines with passion"

Sauvignon, sea grassy with amazing minerality and vibrant acidity...

Denomination:

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

Langhe Bianco DOC **"Reserved Selection"**
2008
100% Sauvignon
13,5% by vol.
3,000 bottles (0,8% of entire wine production)
2,500 bottles
1999

Vineyard:

Location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Mango
sandy
27 years
500 m
2 hectare (4.4 acres)
south exposure, high altitude

Wine making process:

Time of harvest:
Cellar:
Fermentation:

beginning of September
LA SPINETTA, Castagnole Lanze
alcoholic and malolactic fermentation 100% in new French
2000 Liter oak barrel
100% in new French 2000 Liter oak barrel for a period of
12 months
transfer to steel vats for 12 months before bottling
2 and a half years after harvest

Aging:

Bottling:
Release:

Color:
Bouquet:
Taste:

vibrant straw yellow, with greenish reflections
intense minerals, herbal aromas of sage and orange peel
fresh, intensely flavoured, citrus, herbs, sea salt and
vibrant acidity

Evolution:
Available bottle sizes:
Pairings:

20 years
normal and magnum
poultry, fish, spiced dishes and any type of appetizers and
cheese

Further Information:

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

Cordone Sperenato
6.5%
0
3.3
10°-13° Celsius
small Bordeaux

