



LA SPINETTA

"making wines with passion"

Sauvignon, mineralized with well balanced acidity...

Denomination:

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

Langhe Bianco DOC
2003
100% Sauvignon
13% 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
15 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 50% in new French
barrique and 50% in stainless steel vats
50% in new French oak for a period of 6 months
transfer to steel vats for 8 months before bottling
14 months after harvest

Aging:
Bottling:
Release:

Wine description:

Color:
Bouquet:

vibrant straw yellow, with greenish reflections
intense, mineralised yet elegant aromas of fruit, vegetable,
and green tea

Taste:
Evolution:
Available bottle sizes:
Pairings:

Fresh, intensely flavored herbal sage quality, good acidity
15 years
normal
poultry, fish, spiced dishes and any type of appetizers

Further Information:

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

Guyot
6.5%
0
3.3

10°-13° Celsius

small Bordeaux

