



# LA SPINETTA

*"making wines with passion"*

## Sezzana, spicy black cherry and vanilla nose...

### Denomination:

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

Sangiovese I.G.T.  
2003  
95% Sangiovese, 5% Colorino  
14% by vol.

10,000 bottles  
2,000 bottles  
2001

### Vineyard:

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

Sezzana, Casciana Terme, Tuscany  
sandy, calcareous, rocky and volcanic  
30 years  
200 m  
5 hectare  
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:  
Taste:

intense ruby red  
spicy black cherry and vanilla nose  
full bodied, sweet tannins, impeccably balanced wood and acidity with a long, fine finish  
25 years  
normal and magnum size  
elaborated meats and pasta dishes

Evolution:

Available bottle sizes:  
Pairings:

### Further Information:

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

Cordone Speronato  
5.6%  
3.5  
0

16°-17° Celsius

big Bordeaux

