



# LA SPINETTA

"making wines with passion"

## Toscana Vermentino, rich yet complex, scents of rosemary and pine...

### Denomination:

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

Toscana Vermentino IGT  
2009  
100% Vermentino  
13,0% by vol.  
  
32.000 bottles  
4,000 bottles  
2009

### Vineyard:

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

Tuscany  
mixed clay and sand  
10 years  
180 m  
8 hectares  
south exposure

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:  
Aging:  
Bottling:  
Release:

beginning of September  
LA SPINETTA, Casanova  
natural yeast alcoholic fermentation  
4 months in steel on yeast  
clarification and bottling  
6 months after harvest

### Wine description:

Color:  
Bouquet:  
Taste:

light golden color  
rich yet complex with scents of rosemary and pine  
a perfect example of what Vermentino should be, brimming  
with fruits and floral notes adding minerals at the end .  
medium-bodied with fresh apricot and peach. The crisp  
acidity and long finish help show this wine's true  
indigenous Tuscan class

Evolution:  
Available bottle sizes:  
Pairings:

5 years  
normal  
poultry, fish and any type of appetizers

### Further Information:

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

Cordone Speronato  
5,5gr/l  
0  
3,4  
  
10°-13° Celsius  
  
small Bordeaux

