



LA SPINETTA

"making wines with passion"

Barbera Cà di Pian, extreme fruit with great balanced acidity...

Denomination:

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

Barbera d'Asti DOC
2006
100% Barbera
14% by vol.

80,000 bottles (17% of production)
3,500 bottles
1985

Vineyard:

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

Castagnole and Costigliole
calcareous
6-20 years
300 m
23 hectare (50 acres)
south exposure, the only Barbera that comes from younger vines

Wine making process:

Time of harvest:
Cellar:
Fermentation:

end of September / beginning of October
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in oak partly in new, partly in used medium toasted French oak for 12 months
transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 2 months
20 months after harvest

Aging:

Bottling:

Release:

Wine description:

Color:
Bouquet:

ruby red with purple reflections
intense, with scents reminding of red cherry, blueberry and cassis

Taste:

fresh, fruity, nice acidity, good balance of tannins and acidity

Evolution:

10 to 15 years

Available bottle sizes:

normal

Pairings:

all kinds of appetizers and soft cheeses

Further Information:

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

Guyot
6.2%
0
3.5
16°-17° Celsius
Bordeaux

