



# LA SPINETTA

*"making wines with passion"*

**Barbera Cà di Pian**, fresh, fruit laden, cherry and cassis with nice acidity...

## Denomination:

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

Barbera d'Asti DOC  
2007  
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, fruit laden of cherry and cassis, nice acidity, good balanced tannins

Evolution:

10 to 15 years

Available bottle sizes:

normal, half and magnum

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

