



LA SPINETTA

"making wines with passion"

Barbera Cà di Pian, beautiful, complex aromas of cassis and dried cherry...

Denomination:

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

Barbera d'Asti DOCG
2008
100% Barbera
14% by vol.
90 pts Wine Spectator
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
15-27 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
Beautiful and complex aromas of cassis, dried cherry and Indian tea,
complex, vibrant, focused wine with refreshing acidity and ripe fruit

Taste:

10 to 15 years
normal, half and magnum
all kinds of appetizers and soft cheeses

Evolution:

Available bottle sizes:

Pairings:

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

