



LA SPINETTA

"making wines with passion"

Barbera Cà di Pian, intense nose of black currant and dried plums...

Denomination:

Vintage:

Grape variety:

Alcohol content:

Received awards:

Average production:

Average yield per ha:

First vintage:

Vineyard:

Name/location:

Type of soil:

Average age of vines:

Average altitude:

Vineyard size:

Special characteristics:

Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging:

Bottling:

Release:

Wine description:

Color:

Bouquet:

Taste:

Evolution:

Available bottle sizes:

Pairings:

Further Information:

Cultivation system:

Total acidity:

Sugar content:

pH level:

Recommended

serving temperature:

Recommended

type of glass:

Barbera d'Asti DOCG

2009

100% Barbera

14% by vol.

90 pts Wine Spectator

80,000 bottles (17% of production)

3,500 bottles

1985

Castagnole and Costigliole

calcareous

25-30 years

300 m

23 hectare (50 acres)

south exposure, the only Barbera that comes from younger vines

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

ruby red with purple reflections

Beautiful and complex aromas of black currant, dried plums and Indian tea,

complex, vibrant, focused wine with refreshing acidity and ripe fruit

10 to 15 years

normal, half and magnum

all kinds of appetizers and soft cheeses

Guyot

6.2%

0

3.5

16°-17° Celsius

Bordeaux

