



LA SPINETTA

"making wines with passion"

Barolo Campè, deep, complex and racy with dense flavours of black fruits...

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:

Specialties:
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:

Barolo DOCG
2003
100% Nebbiolo
14,5% by vol.
95 pts Wine Spectator, 92 pts Wine Advocate, 91 pts
Tanzer IWC
20,000 bottles (4% of the entire wine production)
2,500 bottles
2000

Campè, Grinzane Cavour
calcareous
35-45 years
280 m
8 hectare (20 acres)
south exposure, embracing the Campè winery

beginning to middle of October
LA SPINETTA Campè, Grinzane Cavour
alcoholic fermentation for 7-8 days in rotofermenters at
controlled temperature, malolactic fermentation in oak
entirely in new, medium toasted French oak for 24 months
transfer to stainless steel vats for 9 months before bottling,
aging in bottles for another 12 months
no filtration and clarifying
4 years after harvest

intense vibrant ruby red
scents of black fruits and spices, well balanced wood
powerful and complex, balancing acidity and long and
dense, yet fine fruit finish
25-30 years
normal and magnum riserva
ideal with grilled food, sauced and elaborate red meat as
well as wild game

Guyot
5.5%
0
3.6

16°-17° Celsius

Burgundy

