



# LA SPINETTA

"making wines with passion"

## Barolo Campè, complex and intriguing, dense flavours of dark fruit and mint...

### 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  
2004  
100% Nebbiolo  
14,5% by vol.  
95 pts Wine Spectator, 93 pts Wine Advocate, 93 pts  
Tnazer 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

