



LA SPINETTA

"making wines with passion"

Barolo Campè, very polished plum, fig and raspberry notes...

Denomination:

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

Barolo DOCG
2006
100% Nebbiolo
14,5% by vol.
93 pts Wine Advocate, 91 pts Tanzer IWC
20,000 bottles (4% of the entire wine production)
2,500 bottles
2000

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Campè, Grinzane Cavour
calcareous
50-55 years
280 m
8 hectare (20 acres)
south exposure, embracing the Campè winery

Wine making process:

Time of harvest:
Cellar:
Fermentation:

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

Aging:
Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:

intense vibrant ruby red
Shows aromas of very polished plum, fig and raspberry notes and well balanced toast.
powerful and very concentrated, with perfect Nebbiolo tannins and a long impressive finish, loaded with red fruit aroma
25-30 years
normal and magnum riserva
ideal with grilled food, sauced and elaborate red meat as well as wild game

Taste:

Evolution:
Available bottle sizes:
Pairings:

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Guyot
5.5%
0
3.6
16°-17° Celsius
Burgundy

