



# LA SPINETTA

"making wines with passion"

**Barolo Campè**, phenomenal fruit, well integrated acidity, a wine that lasts forever...

## 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  
2008  
100% Nebbiolo  
14,5% by vol.  
3 glasses Gambero Rosso, 94+ pts Wine Advocate, 95 pts  
James Suckling, 94+ pts Tanzer IWC  
9,500 bottles (1.5% of the entire wine production)  
2,500 bottles  
2000

Campè, Grinzane Cavour  
calcareous  
50-55 years  
280 m  
4 hectare (10 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  
aromas of fresh cherry and raspberry  
powerful and very concentrated, phenomenal red fruit  
aroma, that lasts forever, perfected with balanced tannins  
and well integrated acidity  
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

