



LA SPINETTA

"making wines with passion"

Barolo Campè, expressive nose with candied violets, blackberry and chocolate

Denomination:

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

Barolo DOCG
2009
100% Nebbiolo
14,5% by vol.
93 pts Wine Advocate
9,500 bottles (1.5% 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
4 hectare (10 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
expressive nose of candied violets, blackberry and chocolate

Taste:

powerful and lushes, phenomenal red fruit aroma, that lasts forever, perfected with firm tannins and well integrated acidity

Evolution:
Available bottle sizes:
Pairings:

25-30 years
normal and magnum riserva
ideal with grilled food, sauced and elaborate red meat as well as wild game

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

