



# LA SPINETTA

"making wines with passion"

**Barolo Garretti**, rich, with cherry notes and a savoury edge of mint...

## Denomination:

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

Barolo DOCG  
2007  
100% Nebbiolo  
14% by vol.  
92 pts Wine Spectator  
8,000 bt  
3,000  
2006

## Vineyard:

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

Garretti, Campe, Grinzane Cavour  
calcareous  
30 years  
200 m  
2.2 hectares  
south exposure

## Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

beginning to middle of October  
LA SPINETTA, Castagnole Lanze  
alcoholic fermentation for 10 days in rotofermenters at controlled temperature, malolactic fermentation in oak in 50% new and 50% one year old, medium toasted 600 l French oak for 20 months  
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months  
no filtration, no clarifying  
4 years after harvest

Aging:

Bottling:

Specialties:  
Release:

## Wine description:

Color:  
Bouquet:  
Taste:

typical light red of Nebbiolo  
rich, with cherry notes and a savoury edge of mint  
Intense and rounded with a lovely juicy palate that holds blackberry and violet notes. It provides great complexity and depth following through to a long rich finish. Garretti is a very honorable little brother of Barolo Campe.

Evolution:  
Available bottle sizes:  
Pairings:

20 to 25 years  
normal, half bottle and Magnum  
ideal with grilled food, sauced and roasted red meat and 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

VIGNETO GARRETTI



Barolo 2007

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