



LA SPINETTA

"making wines with passion"

Barolo Garretti, layers of dense sweet perfumed red fruits, velvety tannins...

Denomination:

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

Barolo DOCG
2008
100% Nebbiolo
14% by vol.
91 pts Tanzer IWC, 91 pts James Suckling
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

