



# LA SPINETTA

*"making wines with passion"*

**Chardonnay Lidia**, long and elegant, complex minerals, spiced pepper...

**Denomination:**

Vintage:  
Specialties:

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

**Vineyard:**

Location:  
Type of soil:  
Average age of vines:  
Average altitude:  
Vineyard size:  
Special characteristics:

**Wine making process:**

Time of harvest:  
Cellar:  
Fermentation:

Aging:  
Bottling:

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:

Piemonte Chardonnay DOC "Reserved Selection"  
2006  
named in honor of Lidia Rivetti, mother of the three brothers  
100% Chardonnay  
13.5% by vol.

3,000 bottles (0.8% of entire wine production)  
2,500 bottles  
1993

Mango  
sandy  
20 years  
500 m  
2 hectare  
south exposure, high altitude

beginning of September  
LA SPINETTA, Castagnole Lanze  
alcoholic and malolactic fermentation in new French 2000 Liter oak barrels  
12 months in new French 2000 Liter oak barrels  
transfer to stainless steel vats for 12 months before bottling  
2 and a half years after harvest

yellow straw color with slightly green reflections  
rich yet complex with scents of thorn-tree and sweet flower  
elegant and long, well balanced, minerals, pepper spiced  
20 years  
normal and magnum  
poultry, fish and any type of appetizers and cheese

Cordone Speronato  
6.5%  
0  
3.3  
10°-13° Celsius  
small Bordeaux

