



LA SPINETTA

"making wines with passion"

Chardonnay Lidia, complex and elegant, hazelnuts and honey ...

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"

2008

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

27 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

complex with scents of thorn-tree, hazelnuts and honey

elegant and long, well balanced, minerals, pepper spiced,

very long and persistent finish

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

