



LA SPINETTA

"making wines with passion"

Chardonnay Lidia, complex and elegant, vanilla and spice ...

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"
2009

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
30 years
500 m
2 hectare
south exposure, high altitude

beginning of September
LA SPINETTA, Castagnole Lanze
alcoholic and malolactic fermentation in used 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, vanilla and spice
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

