



LA SPINETTA

"making wines with passion"

Chardonnay Lidia, high toned peach, lemon oil, musk & floral aromas...

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 **"Limited Edition"**
2010

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
32 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
high-toned peach, lemon oil, musk, and floral aromas mark the penetrating, ethereal nose.

peach kernel pungency weaves its way through nutty, peachy richness on the palate, sheer viscosity and ripeness, displays a dynamic, almost shimmering sense of fruit and mineral interplay.

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

