

LA SPINETTA

"making wine with passion"

Lidia Chardonnay

pineapple and peach aromas with a mineral nuance...

Denomination: Piemonte Chardonnay DOC
Vintage: 2015
Grape variety: 100% Chardonnay
Alcohol content: 13.5% by vol.
Awards:
Average production: 3,000 bottles per year
Average yield per ha: 2,500 bottles
First vintage: 1993

Vineyard:

Name/location: Mango
Soil type: sandy
Average vine age: 37 years
Average altitude: 500 m a.s.l.
Vineyard size: 2 hectares (4.4 acres)
Special characteristics: southern exposure, high altitude
Farming: sustainable, no use of herbicides or pesticides

Winemaking process:

Time of harvest: beginning of September
Cellar: LA SPINETTA, Castagnole Lanze
Fermentation: alcoholic and malolactic fermentation in used 2,000-liter French oak casks
Aging: 12 months in 2,000-liter French oak casks
Bottling: transfer to stainless steel vats for 24 months before bottling
Particularities: wine is named in honor of Lidia Rivetti
Release: 3-1/2 years after harvest

Wine description:

Color: yellow straw color with slightly green reflections
Bouquet: pineapple and peach aromas with a mineral nuance
Taste: rich and dry, conveying an impression of solid dry extract to the youthful pineapple and stone fruit flavors. Finishes dry and mineral-ly, with a hint of butterscotch and subtle lingering fruit

Evolution: 20 years
Available bottle sizes: 750 ml and magnum
Pairings: poultry, fish and any type of appetizer or cheese
Training system: Cordone Speronato
Total acidity: 6.5%
Sugar content: 0
pH level: 3.3
Recommended serving temp: 10-13 Celsius
Recommended glass: small Bordeaux

LA SPINETTA S.S. - VIA ANNUNZIATA 17 - 14054 CASTAGNOLE LANZE ITALY
TEL: +39 0141 87 73 96 - FAX: +39 0141 87 75 66 - mail: info@la-spinetta.com
www.la-spinetta.com

