



LA SPINETTA

"making wines with passion"

Langhe Nebbiolo, sour cherry, minerals and an exotic whiff of peach...

Denomination:

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

Langhe Nebbiolo DOC
2010
100% Nebbiolo
14,0% by vol.

36,000 bottles (11% of entire wine production)
2,500 bottles
2004

Vineyard:

Name/location:
Type of soil:
Average age:
Average altitude:

Starderi, Neive, grapes come from younger vines only
calcareous
16-20 years
270 m

Wine making process:

Time of harvest:
Cellar:
Fermentation:

beginning to middle of October
LA SPINETTA Campé, Grinzane Cavour
fermentation of grapes for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

Aging:
Bottling:

entirely in medium toasted French oak for 12 months
transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 2 months
no filtration and clarifying
16 months after harvest

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

defined, vibrant red
Sour cherry, minerals and an exotic whiff of peach.
With perfect balance on the palate and a wonderful fruit filled expression completed by a long intense finish

Evolution:
Available bottle sizes:
Pairings:

15 years
normal, Magnum and 375ml
grilled and elaborate red meat and wild game

Further Information:

Cultivation system:
Total acidity:
pH level:

Guyot
5.5
3.5

Serving temperature:
Recommended
type of glass:

17° - 19°
Bordeaux

