



LA SPINETTA

"making wines with passion"

Pin, silky and elegant, complex Nebbiolo and fruity plum and cherry Barbera ...

Denomination:

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

Monferrato Rosso DOC
2006
named in honor of Giuseppe Rivetti, father of Giorgio
65% Nebbiolo, 35% Barbera d'Asti Superiore Bionzo
14% by vol.
3 glasses Gambero Rosso
40,000 bottles (12% of entire wine production)
2,500 bottles
1989

Vineyard:

Name/location:

Castagnole, Neive, Barbaresco

Wine making process:

Time of harvest:

Barbera is harvested middle to end of September, Nebbiolo beginning to middle of October

Cellar:

LA SPINETTA, Castagnole Lanze

Fermentation:

separate fermentation of each type of grape variety for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak entirely in new, medium toasted French oak for 16-18 months

Aging:

blending of the two wines and transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 3 months

Bottling:

no filtration and clarifying
two years after harvest

Specialties:

Release:

Wine description:

Color:

dark red

Bouquet:

luscious and complex aromas of plum, red cherry and raspberry

Taste:

gentle mint flavor, silky texture and persistent finish, but very elegant

Evolution:

25 years

Available bottle sizes:

normal

Pairings:

grilled and elaborate red meat and strong cheeses

Further Information:

Cultivation system:

Guyot

Total acidity:

5.6

pH level:

3.56

Serving temperature:

17° - 19°

Recommended

type of glass:

Bordeaux

