**Pin**, juicy, luscious and complex core of raspberry, boysenberry and mulled currant...

<table>
<thead>
<tr>
<th>Denomination:</th>
<th>Monferrato Rosso DOC</th>
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<tbody>
<tr>
<td>Vintage:</td>
<td>2008</td>
</tr>
<tr>
<td>Specialties:</td>
<td>named in honor of Giuseppe Rivetti, father of Giorgio</td>
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<tr>
<td>Grape variety:</td>
<td>65% Nebbiolo, 35% Barbera d’Asti Superiore Bionzo</td>
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<tr>
<td>Alcohol content:</td>
<td>14% by vol.</td>
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<tr>
<td>Received awards:</td>
<td>92 pts Wine Advocate</td>
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<tr>
<td>Average production:</td>
<td>40,000 bottles (12% of entire wine production)</td>
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<tr>
<td>Average yield per ha:</td>
<td>2,500 bottles</td>
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<tr>
<td>First vintage:</td>
<td>1989</td>
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**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
  - LA SPINETTA, Castagnole Lanze
- **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 steal vats for 2 months before bottling, aging in bottles for another 3 months
- **Bottling:** no filtration and clarifying
two years after harvest

**Wine description:**
- **Color:** dark red
- **Bouquet:** a juicy luscious and complex core of raspberry, boysenberry and mulled currant fruit
- **Taste:** solid acidity and ripe dark fruit, completed by Nebbiolo length and elegance
- **Evolution:**
  - 25 years
  - normal and Magnum
  - 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