Pin, Currant, blueberry, flowers and spicy oak on the perfumed nose...

**Denomination:**
- Monferrato Rosso DOC
- 2010
- named in honor of Giuseppe Rivetti, father of Giorgio
- 65% Nebbiolo, 35% Barbera d’Asti Superiore Bionzo
- 14% by vol.
- 90 pts Tanzer IWC
- 40,000 bottles (12% of entire wine production)
- 2,500 bottles
- 1989

**Vintage:**
- 2010

**Specialties:**
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- 65% Nebbiolo, 35% Barbera d’Asti Superiore Bionzo
- 14% by vol.
- 90 pts Tanzer IWC
- 40,000 bottles (12% of entire wine production)
- 2,500 bottles
- 1989

**Grape variety:**
- 65% Nebbiolo, 35% Barbera d’Asti Superiore Bionzo

**Alcohol content:**
- 14% by vol.

**Received awards:**
- 90 pts Tanzer IWC
- 40,000 bottles (12% of entire wine production)
- 2,500 bottles
- 1989

**Average production:**
- 40,000 bottles (12% of entire wine production)

**Average yield per ha:**
- 2,500 bottles

**First vintage:**
- 1989

**Vineyard:**
- Castagnole, Neive, Barbaresco

**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
  - 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
  - blending of the two wines and transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 3 months
  - no filtration and clarifying
  - two years after harvest

**Cellar:**
- LA SPINETTA, Castagnole Lanze

**Fermentation:**
- separate fermentation of each type of grape variety for 7-8 days in rotofermenters at controlled temperature,
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**Aging:**
- LA SPINETTA, Castagnole Lanze

**Bottling:**
- blending of the two wines and transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 3 months
- no filtration and clarifying
- two years after harvest

**Specialties:**
- no filtration and clarifying
- two years after harvest

**Release:**
- two years after harvest

**Wine description:**
- Color:
  - dark red
- Bouquet:
  - Currant, blueberry, flowers and spicy oak on the perfumed nose
  - solid acidity and ripe dark fruit, completed by Nebbiolo length and elegance
  - 25 years
  - normal and Magnum
  - grilled and elaborate red meat and strong cheeses

**Taste:**
- solid acidity and ripe dark fruit, completed by Nebbiolo length and elegance
- 25 years
- normal and Magnum
- grilled and elaborate red meat and strong cheeses

**Evolution:**
- 25 years

**Available bottle sizes:**
- normal and Magnum

**Pairings:**
- grilled and elaborate red meat and strong cheeses

**Further Information:**
- Cultivation system:
  - Guyot
  - Total acidity:
    - 5.6
  - pH level:
    - 3.56
  - 17º - 19º
  - Bordeaux
- Serving temperature:
  - 3.56
  - 17º - 19º
  - Bordeaux
- Recommended type of glass:

**Recommended type of glass:**
- Bordeaux