



# LA SPINETTA

*"making wines with passion"*

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

## Denomination:

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

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

## 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  
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

Cellar:

Fermentation:

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

Aging:

Bottling:

no filtration and clarifying  
two years after harvest

Specialties:

Release:

## Wine description:

Color:

dark red

Bouquet:

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

Taste:

solid acidity and ripe dark fruit, completed by Nebbiolo length and elegance

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

Serving temperature:

17° - 19°

Recommended

type of glass:

Bordeaux

