Pin
very perfumed red with aromas of incense, spice and berries...

Denomination: Monferrato Rosso DOC
Vintage: 2011
Grape variety: 14% by vol.
Alcohol content: 65% Nebbiolo and 35% Barbera d’Asti Bionzo
Awards: 1989
Average production: 15,000 bottles per year
Average yield per ha: 2,500 bottles
First vintage: 1989

Vineyard:
Name/location: Castagnole Lanze, Neive, Barbaresco
Special characteristics: Blend named in honor of Giuseppe (“Pin”) Rivetti
Farming: sustainable, no use of pesticides or herbicides

Winemaking process:
Time of harvest: Barbera is harvested middle to end of September, Nebbiolo beginning to middle of October
Cellar: LA SPINETTA, Castagnole Lanze separate fermentation for each grape variety – 7/8 days in temperature-controlled rotofermenters; malolactic fermentation in French oak
Aging: 16-18 months in new, medium toast French oak barrels
Bottling: the two wines are blended and transferred to stainless steel vats for 2 months before bottling; aging in bottle for an additional 15 months
Particularities: no filtration, no clarifying
Release: 3 years after harvest

Wine description:
Color: dark red
Bouquet: very perfumed with aromas of incense, spice and berries
Taste: full-bodied, soft and round with a gorgeous finish of cinnamon and blackberry – a blend that delivers class, length and balance
Evolution: 25 years
Available bottle sizes: 750 ml and magnum
Pairings: grilled and elaborate red meat and strong cheeses
Training system: Guyot
Total acidity: 5.6
Sugar content: 0
pH level: 3.56
Recommended serving temp: 17-19 Celsius
Recommended glass: Bordeaux