**Pin**

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

Denomination: Monferrato Rosso DOC  
Vintage: 2012  
Grape variety: 65% Nebbiolo and 35% Barbera d’Asti Bionzo  
Alcohol content: 14% by vol.  
Awards: 91 pts James Suckling  
Average production: 15,000 bottles per year  
Average yield per ha: 2,500 bottles  
First vintage: 1989  

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

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

**Winemaking process:**  
Time of harvest: 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 the two wines are blended and transferred to stainless steel vats for 2 months before bottling; aging in bottle for an additional 15 months  
Bottling: no filtration, no clarifying  
Release: 3 years after harvest  

**Particularities:**  

**Wine description:**  
Color: dark red  
Bouquet: a juicy luscious and complex core of raspberry, boysenberry and mulled currant fruit  
Taste: the palate has a solid acidity and ripe dark fruit, completed by Nebbiolo length and elegance  
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