

# LA SPINETTA

"making wine with passion"

## Pin

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

Denomination: Monferrato Rosso DOC  
Vintage: 2012  
Grape variety: 14% by vol.  
Alcohol content: 65% Nebbiolo and 35% Barbera d'Asti Bionzo  
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  
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  
Fermentation: 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: 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 Clesius  
Recommended glass: Bordeaux

