Pin

A fruity and savory red with shaved chocolate, minerals and hints of leather...

Denomination: Monferrato Rosso DOC
Vintage: 2013
Grape variety: 14% by vol.
65% Nebbiolo and 35% Barbera d’Asti Bionzo
Alcohol content: Average production:
15% by vol.
15,000 bottles per year
Awards: Average yield per ha:
15,000 bottles
1989
First vintage:

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:

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: a fruity and savory red with shaved chocolate, minerals and hints of leather
Taste: the palate has a juicy and dark berry Barbera entrance that is perfectly 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