



LA SPINETTA

"making wines with passion"

Riserva Barolo Campè, full bodied with ripe tannins and fruit finish...

Denomination:

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

Barolo DOCG
2001
100% Nebbiolo
14,5% by vol.
98 points WineSpectator
1,000 bottles (Magnum 1,5l)
2,500 bottles (0.75l)
2000

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:
Riserva grapes:

Campè, Grinzane Cavour
calcareous
35-45 years
280 m
8 hectare
south exposure, embracing the Campè winery
grapes for the Riserva Magnum production come from the
highest and best part of the vineyard

Wine making process:

Time of harvest:
Cellar:
Fermentation:

beginning to middle of October
LA SPINETTA Campè, Grinzane Cavour
alcoholic fermentation for 7-8 days in rotofermenters at
controlled temperature, malolactic fermentation in oak
entirely in new, medium toasted French oak for 36 months
transfer to stainless steel vats for 9 months before bottling,
aging in bottles for another 12 months
no filtration and clarifying
5 years after harvest

Aging:
Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:

intense vibrant red
warm and rich with the elegance of Nebbiolo, scents of ripe
red fruits and well balanced wood
round, distinct, great softness, but with a long, fine finish
30 years
magnum
ideal with grilled food, sauced and elaborate red meat as
well as wild game

Taste:
Evolution:
Available bottle sizes:
Pairings:

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Guyot
5.5%
0
3.6

16°-17° Celsius

Burgundy

