



LA SPINETTA

"making wines with passion"

Riserva Barolo Campè, a nose of white truffles and warm hay...

Denomination:

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

Barolo DOCG
 2003
 100% Nebbiolo
 14,5% by vol.
 95 pts Wine Spectator
 600 Magnums
 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
 45-55 years
 280 m
 8 hectare
 south exposure, embracing the Campè winery
 grapes for the Riserva Magnum production come from the
 oldest vines and the highest and best part of the vineyard

Wine making process:

Time of harvest:
 Cellar:
 Fermentation:

end of September
 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 5-6 years
 no filtration and clarifying
 10 years after harvest

Aging:
 Bottling:

Specialties:
 Release:

Wine description:

Color:
 Bouquet:

intense vibrant red
 the 2003 Barolo Campe Riserva smells like walking into a
 room full of white truffles
 gorgeous freshness in the big bottle, with plenty of
 vibrancy, especially on the palate. Worn-in leather,
 tobacco, smoke and licorice all with an expressive finish.
 2016 to 2026
 Magnum only
 ideal with grilled food, sauced and elaborate red meat as
 well as wild game

Taste:

Anticipated maturity:
 Available bottle sizes:
 Pairings:

Further Information:

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

Guyot
 5.3%
 0
 3.6

 16°-17° Celsius
 Burgundy

