Magnum Riserva Barolo Campè
subtle and complex aromas with strawberries, red roses, citrus and fresh hazelnuts...

Denomination: Barolo DOCG
Vintage: 2005
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 800 Magnums
Average production: 2,500 bottles (0.75l)
First vintage: 2000

Vineyard:
Name/location: Campè, Grinzane Cavour
calcareous
Soil type: 46-56 years
Average vine age: 280 m a.s.l.
Average altitude: 8 hectares
Vineyard size: southern exposure, grapes for the Riserva Magnum production come from the highest and best part of the Campè vineyard, sustainable farming, no use of pesticides or herbicides, no use of tractors or other heavy machinery that compresses the ground
Special characteristics:
Farming:

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA Campè, Grinzane Cavour
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled roto-fermenters; malolactic fermentation in oak
Aging: 36 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 9 months before bottling; aging in bottle for an additional 5-6 years
Particularities: no filtration, no clarifying
Release: 10 years after harvest

Wine description:
Color:
Bouquet: intense vibrant red
Taste: subtle and complex aromas with strawberries, red roses, citrus and fresh hazelnuts
Evolution: full-bodied yet reserved and beautiful with an incredible backbone of firm and composed tannins that form a gorgeous tannin line, silky textured with incredible depth of fruit and a long, long finish
Available bottle sizes: 25-30 years
Pairings: only as magnum
Training system: ideal with grilled food, sauced and elaborate red meat and game
Total acidity: Guyot
Sugar content: 0
pH level: 5.5%
Recommended serving temp.: 3.6
Recommended glass: 16-17 Celsius

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