



LA SPINETTA

"making wines with passion"

Sauvignon, intense minerals and herbs, scents of orange peel and sage...

Denomination:

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

Langhe Bianco DOC "Reserved Selection"
2006
100% Sauvignon
13,5% by vol.
3,000 bottles (0,8% of entire wine production)
2,500 bottles
1999

Vineyard:

Location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Mango
sandy
20 years
500 m
2 hectare (4.4 acres)
south exposure, high altitude

Wine making process:

Time of harvest:
Cellar:
Fermentation:

beginning of September
LA SPINETTA, Castagnole Lanze
alcoholic and malolactic fermentation 100% in new French
2000 Liter oak barrel

Aging:

100% in new French 2000 Liter oak barrel for a period of
12 months

Bottling:
Release:

transfer to steel vats for 12 months before bottling
2 and a half years after harvest

Color:
Bouquet:
Taste:
Evolution:
Available bottle sizes:
Pairings:

vibrant straw yellow, with greenish reflections
intense minerals, herbal aromas of sage and orange peel
fresh, intensely flavoured, great acidity
20 years
normal and magnum
poultry, fish, spiced dishes and any type of appetizers and
cheese

Further Information:

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

Cordone Sperenato
6.5%
0
3.3
10°-13° Celsius
small Bordeaux

