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

### Denomination:
- **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:** Mango
- **Type of soil:** sandy
- **Average age of vines:** 20 years
- **Average altitude:** 500 m
- **Vineyard size:** 2 hectare (4.4 acres)
- **Special characteristics:** south exposure, high altitude

### Wine Making Process:
- **Time of harvest:** beginning of September
- **Cellar:** LA SPINETTA, Castagnole Lanze
- **Fermentation:** 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:** transfer to steel vats for 12 months before bottling
- **Release:** 2 and a half years after harvest

### Color:
- vibrant straw yellow, with greenish reflections

### Bouquet:
- intense minerals, herbal aromas of sage and orange peel

### Taste:
- fresh, intensely flavoured, great acidity

### Evolution:
- 20 years

### Available Bottle Sizes:
- normal and magnum

### Pairings:
- poultry, fish, spiced dishes and any type of appetizers and cheese

### Further Information:
- **Cultivation System:** Cordone Sperenato
- **Total Acidity:** 6.5%
- **Sugar Content:** 0
- **pH Level:** 3.3
- **Recommended Serving Temperature:** 10°-13° Celsius
- **Recommended Type of Glass:** small Bordeaux