Sauvignon, sea grassy with amazing minerality and vibrant acidity...

**Denomination:**
- Vintage: 
- Grape variety: Sauvignon
- Alcohol content: 
- Average production: 
- Average yield per ha: 
- First vintage: 

**Vineyard:**
- Location: 
- Type of soil: sandy
- Average age of vines: 27 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 steal vats for 12 months before bottling
- Release: 2 and a half years after harvest

**Further Information:**
- Cultivation system: Cordone Sperenato
- Total acidity: 6.5%
- Sugar content: 0
- pH level: 3.3
- Recommended serving temperature: 10º-13º Celsius
- Recommended type of glass: small Bordeaux

**Langhe Bianco DOC “Reserved Selection”**
- 2007
- 100% Sauvignon
- 13,5% by vol.
- 3,000 bottles (0,8% of entire wine production)
- 2,500 bottles 1999

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

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