



LA SPINETTA

"making wines with passion"

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

Denomination:

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

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

Vineyard:

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

Mango
sandy
27 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
100% in new French 2000 Liter oak barrel for a period of
12 months
transfer to steel vats for 12 months before bottling
2 and a half years after harvest

Aging:

Bottling:
Release:

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

Color:
Bouquet:
Taste:

Evolution:
Available bottle sizes:
Pairings:

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

