



# 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"**  
2008  
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:

Color:  
Bouquet:  
Taste:

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

Evolution:  
Available bottle sizes:  
Pairings:

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

