



# LA SPINETTA

"making wines with passion"

## Chianti Riserva, cherry and plums, rich yet crisp and refreshing...

### Denomination:

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

Chianti DOCG  
2008  
100% Sangiovese  
14% by vol.

30,000 bottles  
3,000 bottles  
2007

### Vineyard:

Name/location:

100% from Casanova, Terricciola, Tuscany

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

calcareous, ocean sediments  
20 years  
250 m  
10 hectare  
south exposure, embracing the Casanova winery

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

first to second week of September  
LA SPINETTA Casanova  
alcoholic fermentation for 8 days in rotofermenters,  
malolactic fermentation in oak  
entirely in medium toasted French oak (600 liters) for 24 months  
transfer to stainless steel vats for 10 months before bottling, aging in bottles for another 6 months  
no filtration and clarifying  
3.5 years after harvest

Aging:

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:  
Taste:

intense ruby red  
scents of wild flowers, raspberry and plum  
full bodied, elegant and refined, balancing mineral components

Evolution:  
Available bottle sizes:  
Pairings:

25 years  
normal  
ideal with grilled food, pasta and meat

### Further Information:

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

Cordone Speronato  
6%  
0  
3.5  
  
16°-17° Celsius  
  
Bordeaux

