



LA SPINETTA

"making wines with passion"

Il Colorino di Casanova, black pepper, plum and ripe tannins...

Denomination:

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

IGT Toscana
2008
100% Colorino
14% by vol.

15,000 bottles
3,000 bottles
2005

Vineyard:

Name/location:

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

50% from Casanova, Terricciola, Tuscany, young vines
50% from Sezzana, Casciana Terme, young vines
calcareous, ocean sediments
12 years
250 m
5 hectare
south exposure, embracing the Casanova winery

Wine making process:

Time of harvest:
Cellar:
Fermentation:

middle of September
LA SPINETTA Casanova
alcoholic fermentation for 10-11 days in rotofermentors,
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:
Evolution:
Available bottle sizes:
Pairings:

very intense dark red (Colorino meaning color)
scents of spicy currant, plum and wild berry and pepper
full bodied, intense fruit and chocolate flavors, fine finish
20 years
normal
ideal with grilled food, pasta, meat and soft to medium
cheeses

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

