



LA SPINETTA

"making wines with passion"

Il Gentile di Casanova, elegant and refined, wild flowers and cherry...

Denomination:

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

Prugnolo Gentile IGT
2006
100% Prugnolo Gentile
14% by vol.
90 points Parker
15,000 bottles
3,000 bottles
2005

Vineyard:

Name/location:

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

60% from Casanova, Terricciola, Tuscany, young vines
40% from Sezzana, Casciana Terme, young vines
calcareous, ocean sediments
7 years
250 m
5 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 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:

intense ruby red
scents of wild flowers, cherries and plum
full bodied, elegant and refined, sweet tannins, balsamic
note, fine finish

Evolution:
Available bottle sizes:
Pairings:

30 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

