



LA SPINETTA

"making wines with passion"

Il Nero di Casanova, mint, cherry and plum flavors, a wine all about fruit...

Denomination:

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

Sangiovese IGT
2007
100% Sangiovese
13.5% by vol.
140,000 bottles
3,000 bottles
2004

Vineyard:

Name/location:

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

80% from Casanova, Terricciola, Tuscany, young vines
20% from Sezzana, Casciana Terme, young vines
calcareous, ocean sediments
7 years
250 m
45 hectare
south exposure, embracing the Casanova winery

Wine making process:

Time of harvest:
Cellar:
Fermentation:

middle of September
LA SPINETTA Casanova
alcoholic fermentation for 9-10 days in rotofermentors,
malolactic fermentation in oak
entirely in medium toasted French oak for 9 months
transfer to stainless steel vats for 2 months before bottling,
aging in bottles for another 6 months
no filtration and clarifying
18 months after harvest

Aging:
Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

Evolution:
Available bottle sizes:
Pairings:

intense ruby red
scents of mint, ripe berries, cherries and plum
full bodied, sweet tannins, great fruit forwardness, fine finish
10 years
normal, 375ml, Magnum and 3 Liter
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
5.6%
0
3.5

16°-17° Celsius

Big Bordeaux

