



LA SPINETTA

"making wines with passion"

Il Nero di Casanova, intense cherry and spicy mint characteristics...

Denomination:

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

Sangiovese IGT
2008
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
15 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:

intense ruby red
intense cherry and spicy mint characteristics
Densely rich, this magnificently structured Sangiovese is
rounded with good grip and fine finish. It impressively
offers fantastic value for money

Evolution:
Available bottle sizes:
Pairings:

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

