

LA SPINETTA **2014 Langhe Nebbiolo -6pk**

Denomination: Langhe Nebbiolo DOC

Vintage: 2014

Grape variety: 100% Nebbiolo

Alcohol content: 14% by vol.

Average production: 36,000 bottles per year

Average yield per ha: 2,500 bottles

First vintage: 2004

Vineyard

Name/Location: Staderi, Neive

Type of soil: calcareous

Average age of vines: 19-22 years

Average altitude: 270m a.s.l.

Vineyard size: 15 hectares (33 acres)

Special characteristics: southern exposure

Farming: sustainable, no use of herbicides or pesticides

Wine making process

Time of harvest: beginning to middle of October

Cellar: LA SPINETTA, Castagnole Lanze

Fermentation: alcoholic fermentation for 7-8 days in temperature controlled rotofermenters, malolactic fermentation in oak

Aging: 12 months in medium toast, used French oak barrels

Bottling: transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 12 months

Particularities: no filtration, no clarifying

Release: 3 years after harvest

Wine description

Color: typical light red of Nebbiolo

Bouquet: aromas of dried rose petals and dark fruits such as plums and blueberry

Taste: full bodied, chewy and rich with dusty tannins and a juicy yet elegant finish

Evolution: 15 years

Pairings: ideal with grilled food, sauced and roasted red meat and wild game

Training system: Guyot

Total acidity: 5.6%

Sugar Content: 0

pH level: 3.6

Recommended serving temperature: 16°-17° Celsius

Recommended type of glass: Bordeaux