



LA SPINETTA

"making wines with passion"

Il Colorino di Casanova, plum and prune, ripe tannins and fresh finish...

Denomination:

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

IGT Toscana
2009
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
13 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

Aging:

transfer to stainless steel vats for 10 months before
bottling, aging in bottles for another 6 months

Bottling:

no filtration and clarifying
3.5 years after harvest

Specialties:

Release:

Wine description:

Color:
Bouquet:
Taste:

very intense dark red (Colorino meaning color)
scents of spicy currant, plum and prune and pepper
full bodied, intense fruit and chocolate flavors, fine and
fresh finish

Evolution:

20 years

Available bottle sizes:

normal

Pairings:

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

