



# LA SPINETTA

"making wines with passion"

## Sassontino 10 Year Release, black cherry, flowers mint & spices...

### Denomination:

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

Sangiovese I.G.T.  
2004  
95% Sangiovese, 5% Colorino  
14% by vol.  
10,000 bottles  
2,000 bottles  
2003

### Vineyard:

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

Terricciola, Casanova, Tuscany  
calcareous, ocean sediments,  
very similar to Roero region in Piedmont  
38 years  
250 m  
5 hectare (11 acres)  
south exposure

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:  
Aging:  
Bottling:  
Specialties:  
Release:

middle of September  
La Spinetta, Casanova  
alcoholic fermentation in roto-fermenters  
for 6 to 8 days at controlled temperature,  
malolactic fermentation in oak  
entirely in new, medium toasted French oak  
for 12 - 14 months  
transfer to stainless steel vats for 3 months  
before bottling, aging in bottles for **8 years**  
no filtration and clarifying  
10 years after harvest

### Wine description:

Color:  
Bouquet:  
Taste:  
Evolution:  
Available bottle sizes:  
Pairings:

intense ruby red  
dark black cherries, flowers mint and spices  
fabulous concentration and depth, with just  
enough tannin and aromatic complexity to  
balance the fruit and acidity, elegant black  
cherry fruit is layered into the persistent finish.  
top for another 20 years after release  
normal and magnum size  
elaborated meats and pasta dishes

### Further Information:

Cultivation system:  
Total acidity:  
pH level:  
Sugar content:  
Recommended  
serving temperature:  
Recommended  
type of glass:

Cordone Speronato  
5.8%  
5.0  
0  
16°-17° Celsius  
big Bordeaux

