



LA SPINETTA

"making wines with passion"

Sezzana 10 Year Release, red cherry, pine and spice...

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
2001

Vineyard:

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

Sezzana, Casciana Terme, Tuscany
sandy, calcareous, rocky and volcanic
40 years
200 m
5 hectare (11 acres)
south exposure

Wine making process:

Time of harvest:
Cellar:
Fermentation:

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

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

intense ruby red
red cherries, pine and spice
Sezzana is a gorgeous, sleek wine laced with
dark red cherries, kirsch, menthol, pine,
spices and fresh acidity. Sweet floral notes
wrap around the silky finish. The 2004 stands
out for its finessed texture and impeccable
overall balance.
top for another 20 years after release
normal and magnum size
elaborated meats and pasta dishes

Evolution:
Available bottle sizes:
Pairings:

Further Information:

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

Cordone Speronato
5.8%
5.5
0
16°-17° Celsius
big Bordeaux

