



LA SPINETTA SEZZANA RISERVA TOSCANA I.G.T. 10 YEAR RELEASE



The Sezzana is a twin of the Sassontino, though not an identical one. The grape is always 100% Sangiovese from 45-year-old vines, but the the Sezzana vineyard sees heavier, volcanic soils with gravel and larger stones. (The two vineyard sites, Sezzana and Sassontino, are located only six kilometers apart!) The Sezzana is a more muscular wine with aromas of red berries, rose, white pepper and minerals whose harmonious acidity grants balance and character to the important structure and fruit at the wine's core.

Grape variety:	100% Sangiovese
Alcohol content:	14% by volume
Production:	10,000 bottles
Average yield per ha:	2,000 bottles/ha
First vintage:	2001
Vineyard:	Sezzana, Casciana Terme, Tuscany, south exposure
Soil type:	Rocky, clay soil
Vine age:	40 years old
Altitude:	200 m
Time of harvest:	Middle of September
Cellar location:	La Spinetta Casanova, Tuscany
Fermentation:	Alcoholic fermentation for 6 – 8 days in rotofermenters at controlled temperature, malolactic fermentation in oak
Aging:	Aging in medium toasted French oak for 12 – 14 months
Bottling:	Transfer to stainless steel vats for 3 months before bottling, aging in bottles for 8 years, no filtration or clarifying
Release:	10 years after harvest

