



## LA SPINETTA

*"produrre vini con passione"*  
TUSCANY



### LA SPINETTA TUSCANY

**Region:** Terricciola (Tuscany), Italy

**Owners:** Carlo, Bruno and Giorgio Rivetti

**Website:** [www.la-spinetta.com](http://www.la-spinetta.com)

**Winemaker:** Giorgio Rivetti, Andrea Rivetti, Stefano Mazzetta, Mirko Bessi

### WINES:

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#### Il Rosè di Casanova

*Tart and juicy with citrusy fruit and a rich aromatic profile of white peach, strawberry and floral and mineral notes*

50% Sangiovese, 50% Prugnolo Gentile; 3 months (on the lees) in stainless steel tanks.

#### Il Vermentino Di Casanova

*Fresh, lively and wonderfully focused with aromas of bright citrus, flowers, herbs and a touch of meringue*

100% Vermentino, 4 months (on the lees) in stainless steel tanks.

#### Il Nero di Casanova

*A pure expression of Sangiovese with a typically Tuscan fingerprint of pressed rose, wet earth, licorice and wild Mediterranean brush*

100% Sangiovese, 9 months in medium-toast French oak; 2 months in stainless steel vats before bottling, additional 6 months in bottle.

#### Il Gentile Di Casanova

*Offers heft and power alongside good acidity and ripe, silky tannins; an authentic taste of Tuscany*

100% Prugnolo Gentile, 10 months in stainless steel vats before bottling, additional 6 months in bottle, no filtration, no clarifying.

#### Il Colorino di Casanova

*Candid aromas of wild cherries, tobacco, smoke and leather with herbs and licorice on the finish*

100% Colorino, 24 months in medium-toast French oak; 10 months in stainless steel vats before bottling, additional 6 months in bottle, no filtration, no clarifying.

### **Chianti Riserva**

*An old-vine Chianti presenting personality and character, broad and bold while silky and aromatically precise*

100% Sangiovese, 24 months in medium-toast French oak; 10 months in stainless steel vats before bottling, additional 6 months in bottle, no filtration, no clarifying.

### **Sassontino Riserva**

*An incredibly graceful and elegant expression of the quintessential Tuscan grape, Sangiovese, crafted from old vines and released 10 years after harvest*

95% Sangiovese, 5% Colorino; 12-14 months in medium-toast French oak; 3 months in stainless steel vats before bottling, additional 8 years in bottle, no filtration, no clarifying.

### **Sezzana Riserva**

*A more muscular expression of old-vine Sangiovese with heady aromas of red berries, rose, white pepper and minerals; a wine of balance and character released 10 years after harvest*

95% Sangiovese, 5% Colorino; 12-14 months in medium-toast French oak; 3 months in stainless steel vats before bottling, additional 8 years in bottle, no filtration, no clarifying.

