



LA SPINETTA  
"produrre vini con passione"  
TUSCANY

# LA SPINETTA IL GENTILE DI CASANOVA TOSCANA I.G.T.

*Prugnolo Gentile is a Sangiovese clone from the Montepulciano, receiving particular attention from Giorgio Rivetti at La Spinetta estate in Tuscany. The wine opens with raw, genuine aromas of black fruit, spice, liquorice and menthol, offering heft and power, but also good acidity and ripe silky tannins. Pretty and elegant in the mouth, the Gentile presents an authentic taste of Tuscany.*



<b>Grape variety:</b>	100% Prugnolo Gentile
<b>Alcohol content:</b>	14% by volume
<b>Production:</b>	15,000 bottles
<b>Average yield per ha:</b>	3,000 bottles/ha
<b>First vintage:</b>	2005
<b>Vineyard:</b>	60% Casanova, Terricciola, 40% Sezzana, Casciana Terme, Tuscany, south exposure
<b>Soil type:</b>	Calcareous containing ocean sediments
<b>Vine age:</b>	9 years old
<b>Training system:</b>	Cordone Speronato
<b>Altitude:</b>	250 m (820 FT) a.s.l.
<b>Time of harvest:</b>	Middle of September
<b>Cellar location:</b>	La Spinetta Casanova, Tuscany
<b>Fermentation:</b>	Alcoholic fermentation for 10-11 days in roto-fermenters, malolactic fermentation in oak.
<b>Aging:</b>	Aged in medium toasted French oak for 24 months; transfer to stainless steel vats for 10 months before bottling,
<b>Bottling:</b>	Aging in bottles for 6 months, no filtration or clarifying
<b>pH:</b>	3.5
<b>Acidity:</b>	6g/L
<b>Release:</b>	April, 3.5 years after harvest

