LA SPINETTA
"produrre vini con passione"
TUSCANY

LA SPINETTA
IL NERO DI CASANOVA
TOSCANA I.G.T.

This is a pure expression of Sangiovese from 20-year-old vines surrounding the Casanova winery. The Nero di Casanova offers a complex aromatic profile of pressed rose, wet earth, liquorice and wild Mediterranean brush, fully expressing its Tuscan fingerprint. This wine has a distinct structure and power not unlike the more well-known Brunello or Montepulciano and aging in ten-year-old oak casks adds further integration, definition and stability to this exciting wine.

Grape variety:	100% Sangiovese
Alcohol content:	13.5% by volume
Production:	140,000 bottles
Average yield per ha:	3,000 bottles/ha
First vintage:	2004
Vineyard:	80% Casanova, Terricciola, 20% Sezzana, Casciana Terme, Tuscany, south exposure
Soil type:	Calcareous, contianing ocean sediments
Vine age:	15 years old
Training system:	Cordone Speronato
Altitude:	250 m (820 FT) a.s.l.
Time of harvest:	Middle of September
Cellar location:	La Spinetta Casanova, Tuscany
Fermentation:	Alcoholic fermentation for 9-10 days in roto-fermenters, malolactic fermentation in oak.
Aging:	Aging in medium toasted French oak for 9 months
Bottling:	Transfer to stainless steel vats for 2 months before bottling, aging in bottles for 6 months
pH:	3.5
Acidity:	5.5g/L
Release:	April, 18 months after harvest

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SELECTIONS

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