



LA SPINETTA
"produrre vini con passione"
TUSCANY

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

This fresh, lively white sees only stainless steel with aromas of bright citrus, flowers, herbs and a touch of meringue on the nose. Nuanced and wonderfully focused, the Vermentino has an energy and acidity that drives the wine's enticing personality. This is a medium-to full-bodied wine with good density, ideal enjoyed quite young.



Grape variety:	100% Vermentino
Alcohol content:	13% by volume
Production:	32,000 bottles
Average yield per ha:	4,000 bottles/ha
First vintage:	2009
Vineyard:	Maremma, Tuscany, south exposure
Soil type:	Mixed clay and sand
Vine age:	11 years old
Training system:	Cordone Speronato
Altitude:	180 m (590 FT) a.s.l.
Time of harvest:	Beginning to middle of September
Cellar location:	La Spinetta Casanova, Tuscany
Fermentation:	Alcoholic fermentation in stainless steel tanks at 18 degrees Celsius with natural yeast for 15 days
Aging:	Agend in stainless steel tanks for 4 months on yeast
Bottling:	Natural clarification and bottling
pH:	3.4
Acidity:	5.5g/L
Release:	March, 6 months after harvest

