



**LA SPINETTA**  
"making wine with passion"  
PIEDMONT



## LA SPINETTA PIEDMONT

**Region:** Grinzane Cavour (Campé) and Castagnole delle Lanze (Piedmont), 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

## WINERY PROFILE:

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Founded in 1977 by Giuseppe ("Pin") and Lidia Rivetti, La Spinetta was first known for their production of excellent single-vineyard Moscato d'Asti wines. After several years they introduced the typical red Piedmont varieties Barbera and Nebbiolo to the production, the beginning of what was to become a great adventure. In just over thirty years, through the acquisition of carefully selected vineyards and dedication to excellence in all aspects of production, the La Spinetta brand has reached the apex of quality and recognition around the world, producing a wide range of wines, appreciated for their inimitably approachable and voluptuous style.

The philosophy behind each La Spinetta wine stems from attentive and assiduous work in the vineyards and complete dedication to indigenous grape varieties. The Rivetti family is continuously striving to produce the purest expression of territory, wines that are firmly rooted in tradition, crafting approachable, yet age-worthy wines from their three different estates: the original La Spinetta cellar in Castagnole delle Lanze, Campé in Grinzane Cavour, and Casanova in Tuscany.

## VINEYARDS AND VINIFICATION:

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The La Spinetta Estates in Piedmont encompass 100 hectares (247 acres) of vines. The original cellar was founded in *Castagnole Lanze*, surrounded by 70 hectares (173 acres) of Moscato and Barbera d'Asti vineyards. Still today these wines are vinified here, in the remodeled modern and expanded cellar, along with the award-winning Barbaresco Cru wines, the whites and famous Nebbiolo-Barbera blend Pin.

The *Campè* winery in Grinzane Cavour was established on the 8 hectares (20 acres) of Nebbiolo vineyards of the same name, a unique vineyard with extraordinary soil, exposition and microclimate planted to old vines (average vine age is 50+ years). Though the small village of Grinzane Cavour is lesser known for Barolo, this particular vineyard yields wines that tell the story of a territory. The cellar was built shortly after the vineyard was acquired, and this state-of-the-art structure represents the evolution of La Spinetta toward the great red wines of Piedmont, hosting the production of the Barolo wines, Nebbiolo and Barbera d'Alba Gallina.

Despite international fame and a multitude of awards and recognitions for his wines, above all, Giorgio considers himself a farmer. Infinite care is taken in the vineyards throughout the growing cycle to keep yields low and produce the purest and highest quality fruit possible, carrying out multiple green harvests, utilizing only natural fertilizers and keeping the use of machinery to a minimum (horses are used as much as possible, also useful for their nitrogen, potassium and phosphorous-rich "fertilizer"). In both Piedmont cellars, a perfect combination of technology and innovation meet years of experience, passion and a profound bond to tradition, crafting wines that truly reflect the vineyards and the soil, not the hand of the winemaker.

