



# 2022 Langhe Bianco DOC

denominazione di origine controllata

## Designation of Origin

- Appellation: Langhe Bianco DOC
- Grape varietal: Sauvignon
- Formats: 750 ml and Magnum

## Vinification

Alcoholic fermentation in used French oak barrels, followed by 20 months of aging. Finally, bottle aging for about 4 months

## Tasting Notes

- Color: straw-yellow
- Bouquet: notes of quince, toasted hazelnut and a subtle hint of flint
- Taste: fresh and balanced on the palate, with hints of white peach, Mediterranean herbs and a mineral touch. The finish is clean and persistent

## Technical Characteristics

- Alcohol content: 12.5% vol
- Total acidity: 6.2 g/l

## Vineyard Characteristics

- Municipality: Mango, Treiso
- Exposure: South
- Altitude: 400 m. a.s.l.
- Soil: Calcareous marl

## Production

- Extremely limited – 300-500 cases. (*less than 50 cases for USA*)

**94 Points, Vinous:** "The 2022 Langhe Bianco (Sauvignon) is a rich, heady wine. It's also one of the best whites I have ever tasted from La Spinetta. Apricot, white flowers and lightly honeyed, creamy notes open first. A touch of lees-stirring amplifies flavors and textures. I especially admire the wine's textural presence.

