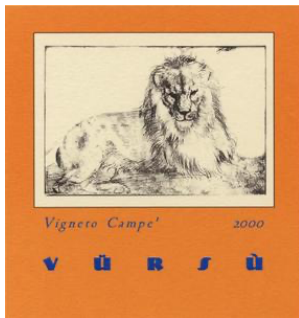
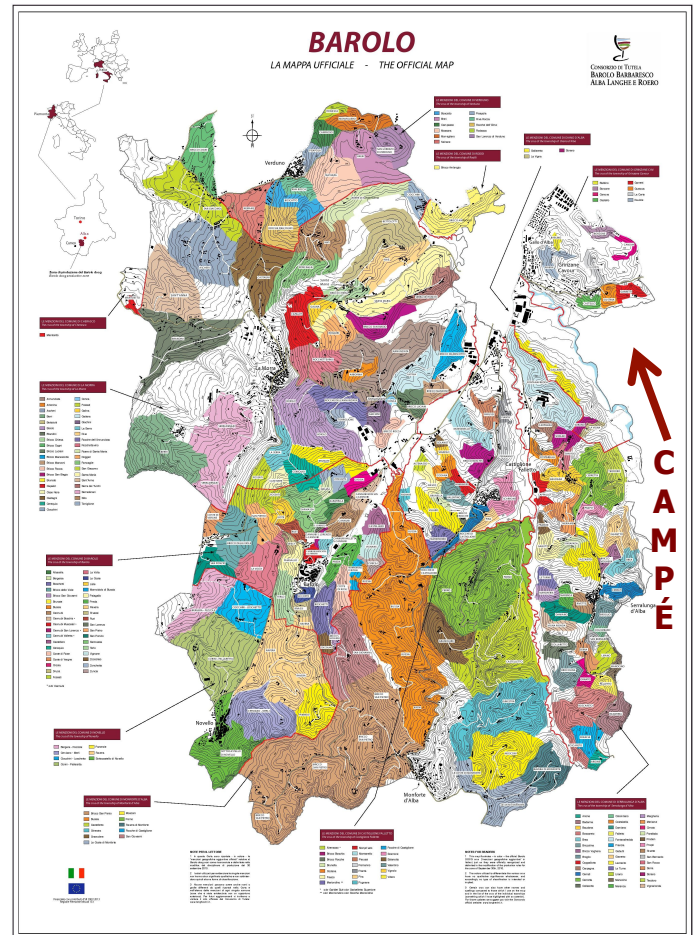


## LA SPINETTA

"produrre vini con passione"

The Campè vineyard rises to an elevation of 920 feet and resides within the village of Grinzane Cavour. The hillside portion produces the magnificent "Campè" Barolo while the lower elevation portion of the vineyard produces the stellar "Garretti" Barolo. Though the vineyard is situated in an area that is less well-known for Barolo production, the soil, vineyard exposure and microclimate are extraordinary. All farming is organic. The average age of the vines for the "Campè" are 47-62 years old, planted on calcareous clay soil with Southern exposure. The vineyard is one of the few parcels of the entire denomination that is entirely exposed to the south.



## LA SPINETTA 2014 BAROLO DOCG "CAMPÈ"

50-55 year old vines.

Maceration and alcoholic fermentation in temperature-controlled vats for 14-15 days. Malolactic fermentation done in French oak barrels, of which 20% is new and the remaining in used (2nd passage) followed by 24 months of aging. Finally, bottle-aged for at least 12 months.

**96 Points, James Suckling:** "Rich and complex aromas to this young Barolo with crushed raspberries, blueberries, hot stones and orange juice. Medium to full body, ripe and structured tannins and a vertical, exciting finish. I like the tension here. Delicious now. But two or three years will make it even better."

**93 points, The Wine Advocate:** "Fruit for this wine comes from the highest elevation segment of the vineyard where the crop is deemed most elegant. The 2014 Barolo Campè Vürsù shows depth and complexity with an exciting playlist of small berry, spice and wild herb aromas. Crushed river stone and granite play supporting roles. This Barolo is recognized for its freshness and elegance above all else."



Vineyard video

