



LA SPINETTA

"produrre vini con passione"



Named for Giorgio Rivetti's father Giuseppe whose nickname was "Pin". Giuseppe founded La Spinetta in 1977 with Giorgio's mother Lidia. The wine is a blend Nebbiolo from the Staderi vineyard in Nieve and Barbera from the Bionzo vineyard in Asti.



LA SPINETTA 2022 MONFERRATO ROSSO "PIN"

65% Nebbiolo from the Staderi vineyard in Nieve and 35% Barbera from the Bionzo vineyard in Asti (vinified separately).

Each variety is fermented separately for 7-8 days in temperature-controlled roto-fermenters, while malolactic fermentation takes place in oak.

Aged 30% new + 70% 2nd passage medium toasted French oak for 16-18 months, after which the two wines are blended together and transferred to stainless steel vats for 2 months before bottling.

Bottled un-fined and un-filtered.

Bottle rested for at least 12 months.

2021 – 93 Points, Vinous: "The 2021 Monferrato Rosso Pin is a very pretty wine. Crushed flowers, red cherry fruit, spice, sweet pipe tobacco, rose petal and white pepper open first, framed by a kiss of sweet French oak. This is a fine vintage for Pin, a vintage defined by resonant aromatics and terrific overall balance."

2020 – 93 Points, Vinous: "The 2020 Monferrato Rosso Pin is terrific. This is one of the best recent vintages I can recall tasting. The blend of 65% Nebbiolo (from Barbaresco) and 35% Barbera d'Asti Bionzo. Floral overtones, refined tannins and a restrained oak imprint elevate the Pin. Crushed flowers, cinnamon and blood orange play off a core of red-toned fruit. These Nebbiolo/Barbera blends are rare these days. This is about as good as it gets."

2019 – 91 Points, Vinous: "The 2019 Monferrato Rosso Pin, La Spinetta's Nebbiolo/Barbera blend, is terrific. Crushed flowers, bright red-toned fruit, mint, white pepper and blood orange lend energy to this juicy, mid-weight red. All the elements are so well balanced."

2018 – 94 Points, James Suckling: "The aromas of dried flowers really come out of the glass. It's medium-bodied with creamy tannins and a fine and beautiful finish. Pretty softness and brightness and mouthfeel. Drink or hold."