



**LIMITED
LIBRARY
RELEASE**

At the La Spinetta Tuscan Estate, Giorgio Rivetti does something special with the oldest Sangiovese and Colorino vines that are planted in two unique soils mixes on the Estate. The vines are cropped to extremely low yields and the harvested fruit is of extreme depth and concentration with intense tannins. The resulting wine begs for and extended stay in the cellar so Giorgio only releases these wines with a minimum of 10 years in the bottle and only releases small quantities at a time.



LA SPINETTA 2011 TOSCANA ROSSO "SASSONTINO"

- 100% Sangiovese.
- 50+ year old vines planted in calcareous, ocean sediments, similar to Roero region in Piedmont.
- 250 meters elevation.
- Malolactic fermentation is done in French oak barrels, of which 20% is new and the balance in used oak (2nd passage), followed by 24 months of aging.
- no filtration, no clarifying.
- only released after 10 years.
- Intense ruby red in color, black cherry and spices on the nose. Full body,
- masses of fruit and elegant tannins with black licorice and dried berries,
- mounds of complexity with incredible finesse, depth and power.

92 Points, James Suckling: "Solid, nicely aged sangiovese with dark fruit, walnuts and hints of leather and moist earth on the nose. Broad and velvety on the palate, with a medium body and smooth, well-integrated tannins. Supple, chocolatey finish."