



**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 an 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 "SEZZANA"

- 100% Sangiovese
- 45-year-old vines planted in sandy, cancerous and rocky volcanic soil giving this wine amazing aromatics and depth.
- 250 meters elevation.
- Malolactic fermentation done in French oak barrels, of which 20% is new and the remaining in used oak (2nd passage) followed by 24 months of aging.
- Only released after 10 years
- Ripe plum, dark red cherry, pine, forest floor, spice, menthol, roasted coffee, cocoa, hints of vanilla and toasty oak. A rich texture delivers classic dark cherry fruit and balanced acidity. Enjoy it now, however, you can easily cellar for another 10 years.

92 Points, James Suckling: "This is deep and layered with ripe dark berries, dark chocolate and hints of sandalwood and wet earth. Full-bodied, broad and velvety on the palate, with dense, creamy tannins. Smooth and nicely developed."