



LA SPINETTA

www.la-spinetta.com



LA SPINETTA CASANOVA TERRICCIOLA, TUSCANY

"One of Italy's most fashionable winemakers/proprietors, Giorgio Rivetti displays a masterful touch. In 2001, Rivetti wanted to flex his winemaking muscle and purchased a 65-hectare property in Tuscany between Pisa and Volterra. Farming was converted to organic and construction of the on-site winery was completed in 2007"
- **The Wine Advocate**



La Spinetta's Tuscan Estate lies in the village of Terricciola. The "Casanova" vineyard consists of calcareous soils with ocean sediments at an average altitude of 250m. Here the Rivettis make wines from 4 indigenous varieties: Sangiovese, Prugnolo Gentile, Colorino & Vermentino.



LA SPINETTA TOSCANA VERMENTINO (750ml & 1500ml)

100% Vermentino from 23-year-old vines grown in mixed clay and sand at an average altitude of 180m. Native yeast fermented in stainless steel and aged for 5 months on lees. No malo-lactic fermentation. No oak. The mineral finish is proof of the proximity to the Mediterranean Sea.

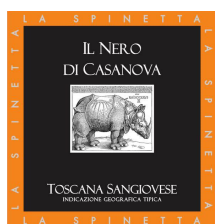
2023 Review: 92 Points, Jeb Dunnuck: "A great Sauvignon Blanc-like expression with refreshing tropical fruit notes of guava, tropical flowers, white grapefruit, and sea spray. The palate is salty and savory, with pithy lemon citrus notes, impressive bright acidity, and a persistent, focused feel. I am impressed with this wine."



LA SPINETTA "IL ROSÉ DI CASANOVA" (750ml & 1500ml)

A delicate, yet complex pale-salmon colored Rosé made from a blend of 50% Sangiovese and 50% Prugnolo Gentile from gently sloping Tuscan hillsides that enjoy cool Mediterranean breezes. Elegant rose petal aromas followed by a hint of pomegranate and sour cherry on the palate. Perfect with garden salads, mild cheeses and light, delicate fish like trout and branzino.

2023 Review: 95 Points, Wine Review Online: "La Spinetta has created this sophisticated wine from Tuscany. It has a pale peach color, beautifully integrated aromas, with flavors of tangerine, Meyer lemon, grapefruit, strawberry, and peach with saline mineral notes. It is dry, crisp, and refreshing, perfect for a summer meal. Made with organic grapes."



LA SPINETTA TOSCANA SANGIOVESE "IL NERO DI CASANOVA" (375ml & 750ml)

100% Sangiovese from 25-year-old vines. Aged 9 months in 10-year-old French cask. Transferred to stainless steel vats for 2 months before bottling, Unfined and unfiltered. Rested in bottle for no less than 12 months prior to release.

2020 Review: 92 Points, James Suckling: "A dusty nose with subtle notes of cherries, wild berries, dried orange peel, spices and some earthy nuances. Medium-bodied, polished and linear, with fine tannins. Shows focus and balance with its vivid acidity and savory, lingering aftertaste. Drink now or hold."



LA SPINETTA CHIANTI RISERVA DOCG "CASANOVA"

100% Sangiovese from 29-year-old vines grown in calcareous soils with ocean sediments at an average altitude of 250m. Aged 24 months in medium toasted French oak casks (600 liters) and then transferred to stainless steel vats for 10 months before bottling. Released 5 years after harvest.

2020 Review: 91 Points, James Suckling: "Spiced and leathery character, with ripe dark berries, cocoa and wet earth. Dry and lightly chewy, with a medium body and fine, dusty tannins. Polished, with moderate length. Drink now or hold."