

La Spinetta Vermentino

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Vermentino

WINEMAKING: Alcoholic fermentation with natural yeasts.

AGING: Aging of about 4 months in steel tanks on its lees

ANNUAL PRODUCTION: 50,000 bottles

THE STORY

The La Spinetta story began in the 1890s when Giovanni Rivetti, grandfather to brothers Carlo, Bruno & Giorgio, left Piedmont for Argentina. Like many Italians at that time, he dreamed of returning a rich & powerful man, one day making great wine in his homeland. Though Giovanni never did, his son Giuseppe ("Pin"), fulfilled the dream. Pin married Lidia, purchased vineyards & began making wine. In 1977 the family moved to LA SPINETTA in Castagnole Lanze, the heart of the area well-known for Moscato d'Asti. The Rivetti's believed that Moscato had potential for greatness and set out to prove it by producing the region's first single-vineyard Moscato wines. Over time, the family's vision grew and the family expanded into Barolo, Tuscany, and even sparkling wine production in Canelli.

THE ADJECTIVES

OVERALL: Savory, floral, aromatic

AROMAS / FLAVORS: citrus notes, white flowers and rosemary

THE SELLING POINTS

PAIRINGS: Linguine with Clams, Carciofi alla Giudica (deep fried artichoke)

