

La Spinetta Barbaresco Valeirano

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barbaresco

WINEMAKING: Alcoholic fermentation for 7 to 8 days in temperature controlled roto-fermenters, malolactic fermentation in oak

AGING: New medium toasted French barriques for 20-22 months

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: Complex, profound, elegant

AROMAS / FLAVORS: Hints of tea leaf and balsamic notes

MOUTHFEEL: Full-bodied & powerful

THE SELLING POINTS

SUSTAINABILITY: Vegan, Biodynamic In Practice, Organic In Practice

PAIRINGS: Rabbit rollata, Tajarin with Wild boar ragù

