

La Spinetta Barbaresco Gallina

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: Aged in 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: Attractive, sensual, balanced

AROMAS / FLAVORS: redcurrant, plum, earth, herbs, spices and flowers (rose petals, lavender)

MOUTHFEEL: round, dense texture

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Vegan, Biodynamic In Practice

PAIRINGS: Risotto with Porcini mushrooms, Chicken cacciatore

