

La Spinetta Barbaresco Bordini

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barbaresco

CEPAGE: 100% Nebbiolo

WINEMAKING: Alcoholic fermentation for 7 to 8 days in temperature controlled roto-fermenters, malolactic fermentation in oak, 50% of the wine is aged in new and 50% aged in 1 year old barriques

AGING: Medium toasted French barriques for 20-22 months

ANNUAL PRODUCTION: 13,000 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: Fresh, elegant, seductive

AROMAS / FLAVORS: Morello cherry and plum, to dark earth and spicy licorice.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Biodynamic In Practice, Organic In Practice

PAIRINGS: Tagliatelle with Rabbit ragù, Caciucco (Italian fish stew)

