

La Spinetta

Barolo, Garretti 2021



RED STILL WINE



ITALY



PIEMONTE



ORGANIC



SUITABLE
FOR VEGANS

VINIFICATION

Maceration and alcoholic fermentation in temperature-controlled vats for an average period of 14-15 days. Malolactic fermentation done in used (2nd passage) French oak barrels, followed by 24 months of aging. Finally, bottle-aged for about 12 months.

FOOD MATCHING

Stewed pheasant, Poached eggs with Raschera fondue and Alba white truffles.

SIZE	75cl
VINTAGE	2021
ABV	14%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	J3696111
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	5.6g/l Tartaric
SKU	J3696111