

CASANOVA DELLA SPINETTA

Our work is made up of waiting,
Day follows night,
Warmth drives away winter,
Fruit ripens to maturity.

(Asti) Castagnole delle lanze, La Spinetta



(Langa) Grinzane Cavour, La Spinetta

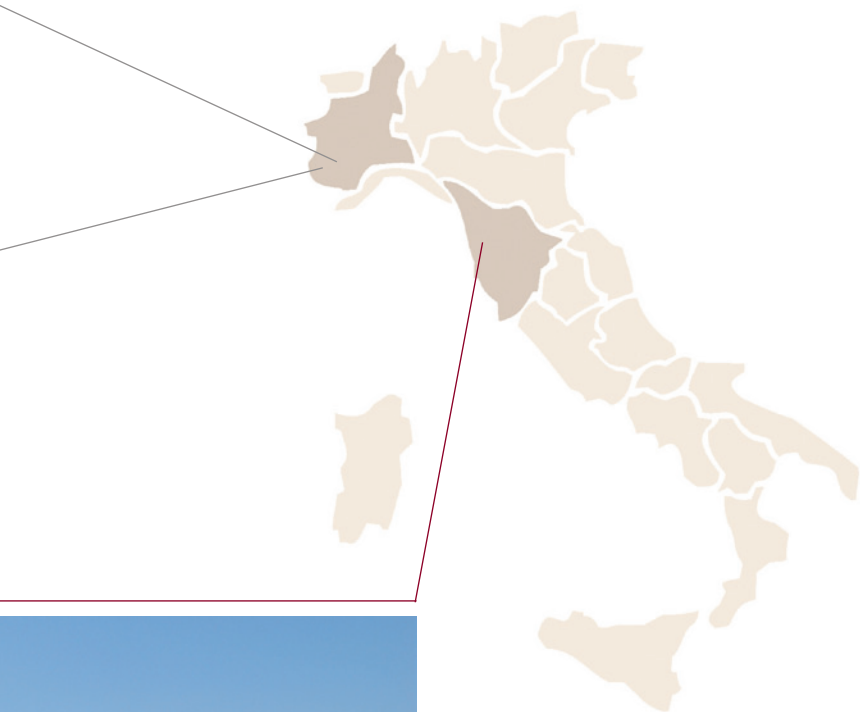


(Pisa) Terricciola, Casanova della Spinetta



LA SPINETTA

making wine with passion



HISTO

The wine-producing history of **La Spinetta** begins in 1890, when Giovanni Rivetti, grandfather of Carlo, Bruno and Giorgio, leaves Piedmont to emigrate to Argentina. His dream is to “make a fortune” so that he can return to his homeland and become a wine producer.

The one who actually realises this dream is his son, Giuseppe (Pin), who marries Lidia, buys a vineyard and starts to produce wine in **Piedmont**.

In 1977 the family goes to live at “La Spinetta” (top of the hill) at Castagnole Lanze, a typical zone for Moscato d’Asti, a simple, light wine to take with desserts.

The three brothers, convinced of the potential of this vine variety, begin to produce Moscato Bricco Quaglia and Biancospino. In 1985 they launch their first red wines: Barbera Cà di Pian.

In 1989 they dedicate to their father the blend Pin. This is followed by:

in 1995 Barbaresco Gallina,
in 1996 Barbaresco Staderi,
in 1996 Barbera d’Alba Gallina,
in 1997 Barbaresco Valeirano,
in 1998 Barbera d’Asti Superiore,
in 2000 Barolo Campè.

In 2001, with the help of an old friend, Gabriele, La Spinetta turns towards **Tuscany**.



RY



Lidia and Giuseppe (Pin)



Carlo, Giorgio and Bruno



Eleonora



Lidia and Giorgia





On the strength of the experience accumulated over 25 years of producing wines closely tied to the land, La Spinetta acquires a property in 2001 between Pisa and Volterra to produce Tuscan wines, far removed from the globalisation of aromas and tastes.

The area, though set apart and less acclaimed than others, proves to have been suited to wine-growing since ancient times.

From 2001 to the present day all the old vineyards from which the cru originated have been reclaimed; new ones have been planted, with exclusively indigenous vine varieties: Sangiovese, Colorino and Vermentino.

Parts of the existing buildings have been restored, and the third winery of the company was completed in 2007: the first in the Region of Tuscany. Six thousand square meters of the latest technology have been respectfully inserted into the landscape.

COMPANY

Today the property consists of 60 hectares of vineyards and about 10 planted with olive groves.



The wine-producing property consists of 60 hectares concentrated in the Pisa region: 13 in the **Casciana Terme** district and the rest in the **Terricciola** area. The few kilometres that divide the two villages give the wines different organoleptic characteristics; the **Casciana** soil is **clayey, chalky and rich in travertine**, contributing longevity and full-bodied structure to the wines.

The soils in Terricciola are **sandy** and the presence of **fossils** reminds us that the sea is not far away; the Sangiovese produced here is distinguished for its elegance and finesse.



SOILS







In the vineyard, respect is cultivated for pre-existing, typical and indigenous qualities; this is based on continuous care throughout the year, the yield is extremely low, no chemical products are used either for fertilising or for pesticides.

Pruning, tying, green-harvesting and harvesting the grapes are all done exclusively by hand. In the winery rotary fermenters are used for maceration and alcohol fermentation, but no filtering or clarification is allowed. The temperature and humidity are constantly controlled and the wine is regularly transferred from barriques tonneaux to large French medium-toasted oak barrels.

PHILOSOPHY



WINE

The red wines are variations of different clones of Sangiovese: Tuscan wine par excellence and a real ambassador for this territory.

Besides Chiantis and two Cru: Sezzana and Sassontino, which originate from the oldest vineyards with the best exposure, since 2005 we have been producing Il Colorino di Casanova, obtained from 100% grapes of that name, and Il Gentile di Casanova, from 100% Sangiovese clone grapes, Prugnolo Gentile.

The freshness of a Vermentino and a Rosé obtained from Sangiovese vinification completes the production of Casanova della Spinetta.

VINEYARDS

(Pisa) Selvabelle



(Pisa) Casciana Terme



- Casciana Terme
- Selvabelle
- Casanova Terricciola





VERMENTINO TOSCANA

**Denomination:**

White Tuscan Vermentino IGT

Vine variety: 100% Vermentino

Average yield per hectare:

4,000 bottles

Geographical location:

Casanova Terricciola

Vinification: alcoholic fermentation at 18°C with indigenous yeasts, maturing on its own yeasts for three months, followed by clarification and bottling

Colour: yellow

Bouquet: hints of pear, melon, lime, grapefruit with undertones of fennel and rosemary

Palate: fresh and balanced to the palate, with a slight hint of ginger at the finish

First year: 2009

IL ROSE' DI CASANOVA

Denomination:

Tuscan Rosé IGT

Vine variety:

50% Sangiovese

50% Prugnolo Gentile

Average yield per hectare:

4,000 bottles

Geographical location:

80% Casanova Terricciola

20% Sezzana Casciana Terme

Vinification: very brief maceration, alcoholic fermentation at 18°C, maturing on its own yeasts followed by clarification and bottling

Colour: pale pink (onion skin)

Bouquet: red berries, hints of grapefruit, orange and mint.

Palate: full-bodied, excellent balance between fruit and acidity with a good mineral tang

First year: 2012



IL NERO DI CASANOVA



Denomination:
Terre di Pisa Sangiovese DOC

Vine variety:
100% Sangiovese
Average yield per hectare:
3,000 bottles

Geographical location:
80% Casanova Terricciola
20% Sezzana Casciana Terme

Vinification: alcoholic fermentation in rotary fermenters for 9-10 days, ageing in French oak barrels for at least 12 months and further refining in stainless steel and in the bottle

Colour: intense ruby red
Bouquet: scents of blackberries and blueberries, hints of tobacco
Palate: cherries, leather, liquorice and tobacco, good structure fully embodying the characteristics of Sangiovese

First year: 2004

IL COLORINO DI CASANOVA

Denomination:

Toscana IGT

Vine variety:

100% Colorino

Average yield per hectare:

3,000 bottles

Geographical location:

50% Casanova Terricciola

50% Sezzana Casciana Terme

Vinification: alcoholic fermentation in rotary fermenters for 10-11 days, ageing in French oak barrels for at least 24 months and further refining in stainless steel and in the bottle.

Colour: very dark ruby red

Bouquet: scents of dried prunes, pepper and blackberries

Palate: in the mouth reveals a rich structure with a pleasant fresh tang

First year: 2005



IL GENTILE DI CASANOVA

**Denomination:**

Toscana IGT

Vine variety:

100% Prugnolo Gentile

Average yield per hectare:

3,000 bottles

Geographical location:

60% Casanova Terricciola

40% Sezzana Casciana Terme

Vinification: alcoholic fermentation in rotary fermenters for 10-11 days, ageing in French oak barrels for at least 24 months and further refining in stainless steel and in the bottle

Colour: intense black red

Bouquet: scents of cherries and fresh flowers blending with hints of menthol

Palate: in the mouth elegant, soft and velvety, with a good freshness that returns at the finish

First year: 2005

CHIANTI RISERVA CASANOVA

Denomination:
Chianti DOCG

Vine variety:
100% Sangiovese
Average yield per hectare:
3,000 bottles

Geographical location:
Casanova Terricciola

Vinification: alcoholic fermentation in rotary fermenters for 8-10 days, ageing in French oak barrels for at least 30 months and further refining in stainless steel and in the bottle

Colour: intense ruby red
Bouquet: floral scents of raspberries and prunes
Palate: full and elegant with marked minerality.

First year: 2007



SASSONTINO RISERVA

“VECCHIA VIGNA”



Denomination:
Toscana IGT Sangiovese

Vine variety:
95% Sangiovese
5% Colorino
Average yield per hectare:
2,000 bottles

Geographical location:
Terricciola
Type of soil: chalky with marine
sediment
Average age of the vines:
45 years

Vinification: alcoholic fermentation in rotary fermenters for 8-10 days, ageing in brand new French oak barrels for at least 24 months and further refining in stainless steel and in the bottle for 8 years. Marketed after 10 years

Colour: intense ruby red
Bouquet: scents of cherries, mint and spices
Palate: aromatic complexity and concentration blend elegantly with fruit and tannins

First year: 2003

SEZZANA RISERVA

“VECCHIA VIGNA”

Denomination:

Toscana IGT Sangiovese

Vine variety:

95% Sangiovese

5% Colorino

Average yield per hectare:

2,000 bottles

Geographical location:

Sezzana Casciana Terme

Type of soil: chalky, sandy, volcanic

Average age of the vines: 48 years

Vinification: alcoholic fermentation in rotary fermenters for 8-10 days, ageing in brand new French oak barrels for at least 24 months and further refining in stainless steel and in the bottle for 8 years. Marketed after 10 years

Colour: intense ruby red

Bouquet: scents of cherries, pine resin, menthol and spices

Palate: floral hints which associate with fruit hints are unveiled to the palate, anticipating a long finale

First year: 2001



OLIVE OIL

Olive growing is engaged in with the same care and philosophy used in the vineyard: respect for the environment, for the plant, without the use of chemical products either for weed-killer or insecticide. The quality of oil depends partly on the orientation, on the composition of the soil and the chosen method. Flavour, colour and quantity change from one year to another because the characteristics of the oil obtained depend on several variables which cannot be controlled or manipulated by human action: climatic conditions, temperature and the alternating seasons.

The olives are harvested exclusively by hand, early, to avoid oxidising the final product; the olives selected for the company's press are immediately pressed at a temperature below 27 degrees.







THE OIL OF CASANOVA

Denomination:

Tuscan IGP Extra-virgin Olive Oil

Variety: Press, Leccino and Moraiolo

Number of Olive trees: 2000

Location: Terricciola, Casciana Terme

Harvest time: beginning of October

Type of harvest: by hand

Number of bottle produced: 5,000 (0.5 l)

Yield: from 100kg of olives we produce 8-10 litres of oil

Pressing: cold pressing within two hours of harvesting

Bottling: November

Colour: brilliant yellow with greenish tinges

Bouquet: aromas of fresh herbs, artichokes and green tomatoes

First year of production: 2003



We depend on the sky

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