



AZIENDA AGRICOLA  
**La Spinona**  
BARBARESCO

## BAROLO CHINATO

It is a traditional aromatised wine from Piedmont. The colour is brick red tending towards an orange hue. An intense and delicate bouquet of aged Barolo, with notes of quinine, spices and herbs. The taste is Soft, warm and powerful, with a semisweet long finish.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINIFICATION AND REFINING:** Produced from our Barolo wine to which quinine, sugar, alcohol and a secret infusion of various spices are added to the wine. The infused blend is kept at temperature of 18 °C for about a month then it is bottled and released.

**COLOUR:** brick red color tending towards an orange hue.

**BOUQUET:** An intense and delicate bouquet of aged Barolo, with notes of quinine, spices and herbs.

**TASTE:** Soft, warm and powerful, with a semi-sweet long finish.

**ALCOHOL CONTENT:** 18% Vol.

**TO BE SERVED WITH:** Ideal digestive paired with traditional Piedmont cornmeal biscuits, pastries or with dark chocolate. Excellent also as an aperitif served slightly chilled, or in cocktails.



Azienda Agricola La Spinona - Via Secondine 30 - 12050 Barbaresco (Cn) Italia - P.IVA 02658370040 -  
[www.laspinonabarbaresco.it](http://www.laspinonabarbaresco.it)

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## BAROLO BERGERA DOCG

Barolo, produced with Nebbiolo grapes, harvested in the lower part of the vineyard in the town of Novello, features a ruby red colour, tending towards intense garnet with ageing. The bouquet recalls hints of rose and combines elegance with finesse. It features a well-balanced and fresh flavour with delicate tannins.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** A 4-hectare south-facing vineyard in the town of Novello.

**HARVEST:** Late October-early November. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 8/10 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** approximately 18 months in large 40-hectolitre wooden barrels made of Slavonian oak (the barrels are roughly 15 years old).

**REFINING:** in the bottle for 12 months in the cellar.

**COLOUR:** ruby red, tending to garnet with ageing.

**BOUQUET:** combines freshness with elegance and finesse.

**TASTE:** pleasantly tannic flavour, persistent and elegant.

**ALCOHOL:** from 13.5% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** Ideal for connoisseurs to enjoy with any meal. It pairs particularly well with fish, white meat and starchy dishes.



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## BARBARESCO BRICCO FASET DOCG

Made from selected Nebbiolo grapes, Barbaresco Bricco Faset has a ruby red colour, and tends to garnet red with ageing. Bouquet of wild berries, spices (white pepper, licorice), and some aromatic herbs (pine, white mint and laurel). It is velvety, balanced and elegant on the palate.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** 3 hectares in the Faset MGA.

**HARVEST:** October. Early November for late years. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 12/15 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** 9 months in large 38-40 hl wooden barrels of Allier and Slavonian Oak.

**REFINING:** in the bottle for 12 months in the cellar.

**COLOUR:** ruby red, tending to garnet red with ageing.

**BOUQUET:** wild berries, spices (white pepper, liquorice) and some aromatic herbs (pine, white mint and laurel).

**TASTE:** velvety, balanced and elegant.

**ALCOHOL:** from 13.5% to 14.5% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** main courses of meat and cured cheese.  
Interesting pairing with hazelnut pie.



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## BARBARESCO BRICCO FASET RISERVA DOCG

Barbaresco, produced from selected Nebbiolo grapes, has a ruby red colour that tends to garnet red with ageing. Bouquet of jams and strong spices (tobacco and liquorice). Very long and lingering aftertaste. Soft and austere with ageing. The Reserve is produced only in certain vintages.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** 0,5 Ha approximately.

**HARVEST:** Late October, early November. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 20/25 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** 24 months in large 25 hl wooden barrels of Allier and Slavonian Oak, which are 5-10 years old.

**REFINING:** in the bottle for 12 months in the cellar.

**COLOUR:** ruby red, tending to garnet red with ageing.

**BOUQUET:** jams and strong spices (tobacco and liquorice).

**TASTE:** Very long and lingering aftertaste. Soft and austere with ageing. The Reserve is produced only in certain vintages.

**ALCOHOL:** from 14% to 14.5% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** main courses of meat and cured cheese. Sipping wine.



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AZIENDA AGRICOLA  
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# LANGHE CHARDONNAY DOC

Langhe Chardonnay is a white wine with an intense straw yellow colour with golden shades. The aroma is intense and floral, with nice mineral notes with aging. A full and enveloping taste that is smooth and round, and with a

pleasant acidity and a intense aftertaste, ensures superb freshness to the wine.

**GRAPE VARIETY:** 100% Chardonnay.

**VINEYARD AREA:** 3 hectares.

**HARVEST:** Early/mid September. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. Soft pressing to obtain the first must. Cold Decanting (6/7°C).

**FERMENTATION:** 30-40 days of fermentation in stainless steel vats at a controlled temperature (15-16°C) with the must in contact with the lees.

**REFINING:** in the bottle for 8-10 months in the cellar.

**COLOUR:** intense straw yellow with golden shades.

**BOUQUET:** intense and floral with mineral notes.

**TASTE:** full, enveloping, balanced and round.

**ALCOHOL:** from 13.5% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** appetisers and meals with fish.



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## LANGHE NEBBIOLO DOC

Langhe Nebbiolo has a ruby red colour that tends to garnet red with ageing. The aroma is clean and intense with floral and fruity hints, notably rose, raspberry along with peach notes. The taste is fresh, dry, enhanced by the right amount of sapidity.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** 4 hectares.

**HARVEST:** Beginning / mid October. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 8/10 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** 12 months in stainless steel vats.

**REFINING:** in the bottle for 8-10 months in the cellar.

**COLOUR:** Ruby red that tends to garnet red with ageing.

**BOUQUET:** Clean and intense with floral and fruity hints, notably rose, raspberry and peach.

**TASTE:** Fresh, dry, enhanced by the right amount of sapidity.

**ALCOHOL:** from 13% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <1 g/L

**TO BE SERVED WITH:** Ideal to enjoy with any meal. It particularly it pairs well with appetizers and main courses with fish and white meat.



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# BARBARESCO SECONDINE DOCG

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This Barbaresco is produced with Nebbiolo grapes harvested in the central vineyard of the Secondine MGA, characterised by the roughly sixty-year-old vines. The wine is ruby red in colour, tending towards intense garnet as it ages. The bouquet recalls hints of cherry and combines elegance with finesse. It features a well-balanced and fresh flavour with delicate tannins.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** A 3,5-hectare south-facing vineyard in the town of Barbaresco.

**HARVEST:** These are the first Nebbiolo grapes to be harvested in early-mid-October. They soon develop tannic sweetness in addition to the alcohol content, thanks to the full-southern exposure of the vineyard and its particular microclimate. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 8/10 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** approximately 9 months in large 25-hectolitre wooden barrels made of Allier oak (the barrels are roughly 15 years old).

**REFINING:** in the bottle for 12 months in the cellar.

**COLOUR:** ruby red, tending to garnet with ageing.

**BOUQUET:** combines freshness with elegance and finesse.

**TASTE:** pleasantly tannic flavour, persistent and elegant.

**ALCOHOL:** from 14% to 14.5% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5,5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** Ideal for connoisseurs to enjoy with any meal. It pairs particularly well with fish, white meat and starchy dishes.



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## BAROLO SORI' GEPIN DOCG

Barolo, produced with Nebbiolo grapes from the single vineyard in the town of Novello, is balanced and structured. The colour is ruby red and tends to an intense garnet red with ageing. The bouquet is complex and combines freshness with elegance and finesse. A flavour with strong tannins but well-balanced and lingering. The grapes are harvested from the upper part of the vineyard.

**GRAPE VARIETY:** 100% Nebbiolo.

**VINEYARD AREA:** 4 hectare vineyard in the town of Novello with southern exposure.

**HARVEST:** Late October-early November. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 15/20 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** Around 18 months in large 25 hectolitre wooden barrels of Allier and Slavonian Oak wood. These barrels are 5-10 years old to provide the right tannic structure.

**REFINING:** in the bottle for 12 months in the cellar.

**COLOUR:** ruby red, tending to garnet red with ageing.

**BOUQUET:** complex, combining freshness with elegance and finesse.

**TASTE:** strong presence of tannins with great balance and persistence.

**ALCOHOL:** from 14% to 14.5% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

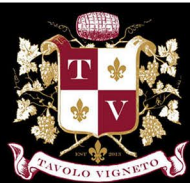
**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** main courses of meat and mature cheeses. Sipping wine.



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