



LA SPINETTA
"produrre vini con passione"
TUSCANY



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Region: Terricciola (Tuscany), Italy

Owners: Carlo, Bruno and Giorgio Rivetti

Website: www.la-spinetta.com

Winemaker: Giorgio Rivetti, Andrea Rivetti, Stefano Mazzetta, Mirko Bessi

WINERY PROFILE:

The addition of the contemporary Casanova Estate to the La Spinetta family came about as the result of a challenge between Giorgio Rivetti and a Tuscan colleague. Giorgio, convinced of the indisputable value of indigenous grape varieties, often found himself criticizing his Tuscan winemaking counterparts, not being able to comprehend why producers were replacing beautiful, historic Sangiovese vineyards with young international varieties like Merlot, Cabernet Sauvignon and Syrah, in the name of appealing to a global taste market. One of these producers challenged Giorgio to action, and hence the search for old Sangiovese vineyards began.

The first Cru vineyard, 100% old vine Sangiovese, was acquired near Casciana Terme (Pisa) in 2001. In that first vintage, grapes were harvested and transported in refrigerated trucks from Tuscany to the Castagnole Lanze winery in Piedmont, for the production of the first 10,000 bottles of Sezzana 2001. The wine was a success, proving that La Spinetta had indeed met the challenge! In the meanwhile, another family friend in Tuscany had continued the search for additional Sangiovese vineyards and so, in 2002, the Rivetti's purchased the 4-hectare (just under 10 acres) Sassontino Cru vineyard and the surrounding 50 hectares (123 acres) of land, yet to be planted and full of potential.

Construction of the third winery, Casanova, between Pisa and Volterra, began in 2004 and is now the production site of the prestigious Sezzana and Sassontina Riservas (old vine Sangiovese wines released only after 10 years in the cellar) and a line-up of distinctive wines crafted from the indigenous Tuscan varieties Sangiovese, Colorino and Vermentino.

VINEYARDS AND VINIFICATION:

The Casanova Estate is comprised of 65 hectares (160 acres) of Sangiovese, Colorino and Vermentino vineyards and a modern, state-of-the-art cellar. Mirko Bessi is the soul of the Tuscan Estate, representing the La Spinetta philosophy and attentive dedication to all aspects of production, from vineyard to cellar, outside of Piedmont.

Exceptional vineyards, low yields, and diligent work in the cellar ensure that the wines produced at the Tuscan Estate are representative of place, each telling the story of a distinct, local grape variety. Il Nero di Casanova and Chianti Riserva (both 100% Sangiovese) make up the majority of the production at Casanova, alongside Il Colorino (100% Colorino), Il Gentile di Casanova (100% Prugnolo Gentile, a Sangiovese clone), Vermentino and a dry Rosé wine (50% Sangiovese and 50% Prugnolo Gentile).

To complete the line-up, Casanova is also the home of La Spinetta's celebrated gourmet olive oil, crafted with passion by Bruno Rivetti from only the highest quality fruit. This special EVO is produced according to the same high standards applied to everything La Spinetta does, whatever they touch turning to gold (in this case, liquid gold).

