La Spinetta

La Spinetta Barolo Campè 2022 captures Nebbiolo at its most compelling, pairing luminous red fruit and violet perfume with tobacco, spice and mineral depth, all framed by silky, persistent tannins and impressive length.

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"making wine with passion"
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94
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Barolo Campe 2022

Piedmont, Italy

Region and Vineyards

La Spinetta's Campè vineyard lies in Grinzane Cavour, within Barolo DOCG in Piedmont's Langhe hills. Barolo is devoted exclusively to Nebbiolo, a late-ripening variety prized for perfume, acidity and tannic longevity. The wider denomination favours sunlit hillside sites, where altitude and exposure help this demanding grape ripen slowly while preserving the freshness that gives great Barolo its lift and ageing potential.

Campè occupies a **south-facing site at 280 metres**, with 3.5 hectares planted on **alluvial, clay-limestone soils**. That combination of exposure, elevation and calcareous clay supports **full ripeness without sacrificing aromatic definition**. In the glass, the vineyard's character emerges through floral detail, red-fruited precision, mineral nuance and firm yet polished structure. It is a concentrated expression of Grinzane Cavour, shaped by a site capable of delivering both authority and finesse.

Winemaking

Barolo Campè 2022 is made from **100% Nebbiolo**. Maceration and alcoholic fermentation take place in temperature-controlled tanks for approximately 15 days, giving the wine time to extract Nebbiolo's perfume, color and structural tannins while maintaining precision. The finished wine reaches 14.5% alcohol by volume, supporting its generous scale without obscuring its aromatic detail.

Malolactic fermentation takes place in French oak barrels, with **about 20% new oak and 80% second-use barrels**. The wine then remains in oak for a **minimum of 18 months**, allowing tannin and texture to settle while the restrained proportion of new wood contributes gentle spice rather than dominating the fruit. Additional bottle ageing completes the élevage, helping the floral, red-fruited and savory components knit together. The approach produces a polished, structured Barolo with immediate aromatic appeal and clear capacity for further development.

Alcohol :14,50 %

Composition: 100% Nebbiolo

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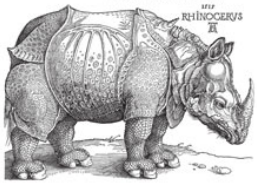

Barolo Campe 2022

Tasting Notes

- **Color:** Bright ruby red, luminous and youthful in appearance.
- **Aroma:** Elegant and layered, opening with ripe pomegranate and violet petals before revealing delicate nuances of sweet tobacco.
- **Palate:** Complex and enveloping, with red berries, subtle spice and refined minerality. Silky yet clearly defined tannins carry the wine into a deep, remarkably persistent finish.

Did you know?

Campè is released in both 750 ml and magnum formats. The bottle shown on the 2022 technical sheet carries a distinctive **lion illustration**, giving this Barolo an immediately recognizable identity on the shelf or in the cellar.

Wine Pairing Ideas

- **Brasato al Barolo:** Slow-braised beef has enough richness and protein to soften Campè's tannins, while its savory depth resonates beautifully with the wine's tobacco, spice and red-fruit character.
- **Wild mushroom and truffle risotto:** Earthy mushrooms and truffle complement Nebbiolo's floral, mineral and savory nuances, while creamy risotto provides a luxurious counterpoint to the wine's firm structure.
- **Roast lamb with rosemary:** The meat's richness meets the wine's tannins, while rosemary draws out its herbal and spicy dimensions without overwhelming its violet and red-berry perfume.
- **Aged Castelmagno or Parmigiano Reggiano:** Mature, salty cheeses provide the intensity required for structured Barolo, their nutty savoriness balancing Campè's fruit, acidity and lingering tannins.

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Jeb Dunnuck (JD) : 94 Points (2022)

Aromas of smoky incense, cherry cordial, orange oil, and mineral tones lead the profile." He gives a drinking window of 2027-2040.

90 vinous

Vinous (Antonio Galloni) (VN) : 90 Points (2022)

The 2022 Barolo Campè is a dark, somber wine. Black cherry, gravel, dried herbs, chocolate, sage and leather add to an impression of gravitas.