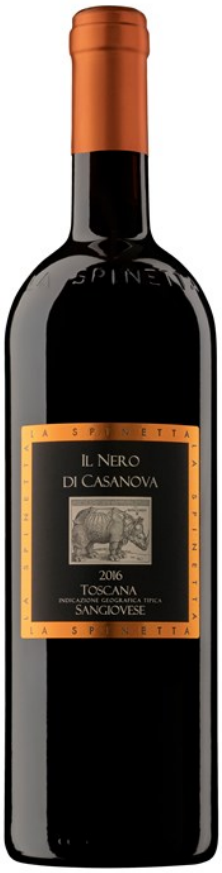


La Spinetta

A refined and expressive Sangiovese , Il Nero di Casanova captures the essence of Tuscany's terroir with elegance and structure.





II Nero di Casanova 2022

Tuscany, Italy

Region and Vineyards

This **Tuscan red** is produced from vineyards in **Terricciola and Casciana Terme**, two distinct areas known for their **diverse soils and optimal exposure**.

Terricciola's vineyards sit on **sandy soils of marine origin**, rich in **oceanic sediments**, contributing to the wine's finesse and minerality. Meanwhile, Casciana Terme's soils are **rocky with travertine influences**, adding structure and complexity. The vineyards, located at **250 meters above sea level**, benefit from **south-east and south-west exposure**, ensuring **optimal sun exposure for ripening while preserving acidity and aromatic intensity**.

Winemaking

Vinification follows a **traditional yet precise approach** to highlight the purity of Sangiovese. **Maceration and alcoholic fermentation** take place in **temperature-controlled stainless steel tanks for about 10 days**, allowing for gentle extraction of color and tannins.

Malolactic fermentation occurs in **second-use French oak barrels**, followed by **15 months of aging in oak**, which enhances texture and balance. The wine is then **bottle-aged for an additional 12 months**, refining its structure and complexity before release.

Tasting Notes

- **Color:** Bright ruby red.
- **Aroma:** Elegant floral notes of violet, intertwined with fresh pomegranate and a hint of black pepper.
- **Palate:** Silky tannins and a balanced structure, with flavors of black cherry and cocoa leading to a lingering, refined finish.

Alcohol :13,50 %

Composition: 100% Sangiovese

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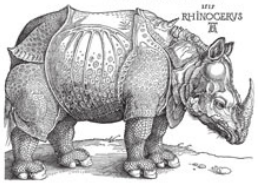
LA SPINETTA
"making wine with passion"



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Did You Know?

The **Casanova estate** is part of **La Spinetta's expansion into Tuscany**, bringing **the same precision and quality** that the winery is known for in Piedmont. This **IGT Toscana Sangiovese** represents a **modern yet authentic interpretation** of the region's most iconic grape variety.

Wine Pairing Ideas

- **Bistecca alla Fiorentina** – The wine's acidity and tannins balance the richness of the grilled steak.
- **Pici pasta with wild boar ragu** – A perfect match, as the wine's dark fruit and spice complement the savory ragu.
- **Aged Pecorino cheese** – Enhances the wine's depth and structure with a sharp, nutty contrast.
- **Porcini mushroom risotto** – Earthy flavors harmonize beautifully with the wine's minerality and red fruit character.