



# La Spinetta

A polished and expressive Piedmontese blend of Nebbiolo and Barbera, combining structure, freshness, and aromatic complexity.



## Pin Monferrato 2018

Piedmont, Italy

### Region and Vineyards

The wine hails from the **Monferrato DOC** zone in **Piedmont**, an area with a rich tradition of blending native grape varieties. The vineyards are located in the rolling hills near Castagnole Lanze, where the soils are predominantly calcareous and the microclimate favors slow ripening and aromatic precision.

Nebbiolo brings structure, tannins, and floral lift, while Barbera contributes juiciness, acidity, and generous red fruit. The synergy of the two varieties is key to the wine's elegance and depth. La Spinetta's meticulous vineyard work ensures low yields and maximum expression of terroir.

### Winemaking

Each variety is **vinified separately**, beginning with a 12-day maceration and alcoholic fermentation in **temperature-controlled tanks**. Malolactic fermentation occurs in **French oak barrels**, of which **30% are new** and the rest second-use, followed by **12 months of aging** in the same barrels.

After blending, the wine undergoes an additional **7 months of bottle aging** before release. The approach allows for both varietal purity and integration, creating a wine that is vibrant yet harmonious.

### Tasting Notes

- **Color:** Ruby red of medium intensity.
- **Aroma:** Ripe red fruit, lavender, and licorice, with hints of wild berries and crushed herbs.
- **Palate:** Fresh and silky, showing notes of pomegranate, underbrush, and fine tannins. The finish is generous, persistent, and refined.

### Did you know?

"Pin" is named in honor of **Giuseppe "Pin" Rivetti**, the father of La Spinetta's founders. This wine pays tribute to the family's roots, combining **Nebbiolo**, **Piedmont's noble grape**, with **Barbera**, the region's everyday hero, to create a wine of personal and regional identity.

Alcohol :14,00 %

Composition: 65% Nebbiolo, 35% Barbera



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## Wine Pairing Ideas

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- **Grilled veal chops with rosemary** – Echoes the wine's herbal and floral nuances.
- **Porcini mushroom risotto** – Enhances the earthy tones and soft tannins.
- **Duck breast with cherry sauce** – A classic pairing for Nebbiolo's structure and Barbera's fruit.
- **Aged Taleggio or Robiola** – Piedmontese cheeses that complement the wine's acidity and depth.



### Robert Parker (RP) : 92 Points (2018)

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*A blend of Nebbiolo with some Barbera, the La Spinetta 2018 Monferrato Rosso Pin reveals a pretty and lasting bouquet with a prominent theme of red roses and dried flowers. The Barbera is used in a supporting role, but it adds enough freshness and fruity concentration to change the personality of this wine and immediately open it to a vast selection of food pairings, from pasta with meat sauce or braised beef.*



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