

La Spinona Barolo Sori Gepin

Azienda Agricola La Spinona

Italy - Piemonte - Barolo DOCG

The Beruttis bought 4 hectares in 1994 in the then relatively unknown zone of Novello which lies on the confines of Monforte and Barolo. A Sori is an entirely south-facing vineyard. This Sori lies at 230 meters. It is named for the great grandfather that started the Barbaresco vineyards. The vines are an average of 40 years old. The first vintage was the 1996.

Brilliant deep ruby red with garnet reflections. Rich fruity bouquet with hints of violets, spice and mature berries. Densely structured with full, complex flavors of ripened red fruits, wood and earth tones. A huge wine of elegant proportions that becomes velvety and graceful with aging.

Specifications

Appellation	Barolo DOCG
Varietals	100% Nebbiolo
Agricultural Practices	Organic
Vinification	After a soft pressing there is a cold maceration of 24 hours a 12°C Fermentation in stainless steel at 29-30 °C under temperature controlled conditions for 20-25 days on the skins with a pumping over of the juice for 10 minutes every 2 hours and a 2 minute rotation with vertical paddles also every 2 hours. Racking a soft pressing so as to obtain only the best wine. Malolactic occurs naturally at 20°C. The wine is aged for 18 months in Slavonian oak and Allier oak casks of 2500 liters and 1 year in the bottle.
Pairings	Excellent with wild game, roast, braised or stewed red meats, truffle dishes and aged cheeses.



Reviews and News

2016 La Spinona Barolo Sori Gepin - 94 PTS - WE
2015 La Spinona Barolo Sori Gepin - 93 PTS - VINOUS
2015 La Spinona Barolo Sori Gepin - 93 PTS - JS
2011 La Spinona Barolo Sori Gepin - 94 PTS - Editors' Choice - WE