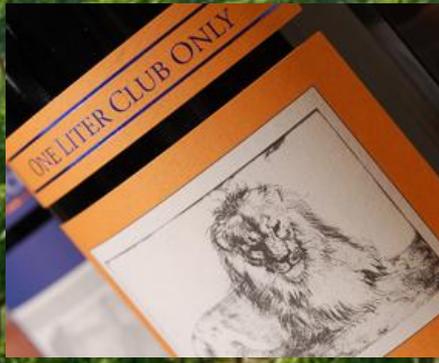


La Spinetta One Liter Club, for the real wine lover...



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Finally spring...

Did you know that frost after bud break is the sudden end of the beginning? A frost-covered winter morning is harmless to the dormant vines, but it can become a real problem after bud break, when the vines are still delicate. As long as there is the possibility of night frost, farmers are worried about their vineyards. 2012 brought us a very warm March, but then April has turned out rather cold and the chance of night frost is still there. Usually we stop to worry, when we see all the "little farmers" plant their vegetable gardens. When everybody has their "orto" in place, one critical period has been past. Let's hope they are plating those zucchinis, tomatoes, eggplants and salads soon...



Bruno, Carlo and Giorgio Rivetti and the La Spinetta Team

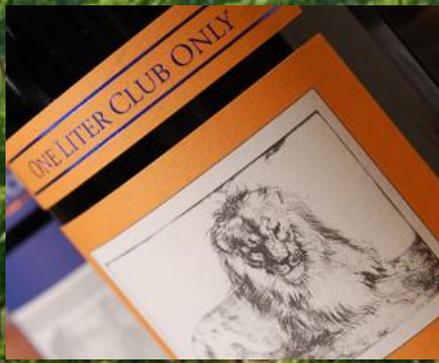
A word from Giorgio

"Dialogue – I hope to hear more from you all"....



The One Liter Club is in its third year and I just wanted to remind you, why we founded this special wine Club. We founded it because of you, because being in touch with you directly is very important to us. Lately however I feel that with a few exceptions, the dialogue that I was hoping to have with the people that enjoy our wines, is fading out a bit. I want to encourage you again to give me some feedback. Let me know what is going on out there in the world of wine. I see you as La Spinetta ambassadors that now and then should report back to the embassy. We put a lot of efforts in writing the newsletters, please let us know, if you like or dislike what you read? Do you have any ideas or suggestions of what we could do better? Do you agree or disagree with our ideas? Please get in touch with us and don't be the anonymous member, that we know so little about. I have asked my team to use this newsletter as an

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opportunity to involve you more in the matters, that matter to us. To all One Liter Club members, write to us, join us on the Hands On events and come see us, we are very much looking forward to it!

Giorgio, the farmer

Where do wine lovers may meet others, who love wine?

Isn't it great, that if one has a passion, and this passion involves gourmet pleasures, that one may share this passion with somebody else? Ideally to be able to share it with the person dearest to oneself? Who would want to go through a dinner with the most exceptional wine pairings accompanied by a person across the table that is preferring coca-cola over a great Burgundy, Bordeaux or Barolo / Barbaresco?

The answer is obvious, but what is the answer to the question of where can wine lovers meet other wine lovers? We have a dear friend, who is also a member of the OLC, she is single and loves wine and great food and although living in NY city, she has a hard time finding a date, that will appreciate her knowledge and love for great grape juice.

Most of our OLC members seem to have found a partner and so we are asking for your advise on behalf of our friend!

Where do wine lovers meet other people with the same passion?

Write to us!



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Did you know that as a OLC member you have the privilege to book private events at La Spinetta and Contratto?

As a member of the One Liter Club you may organize together with us your own wine event on our premises. Whether you celebrate an anniversary or birthday, or you just want to bring a group of friends that share your passion, we will be happy to organize anything from vineyard work, cellar work, tour and tastings to lunch and dinners at La Spinetta in Piedmont or Tuscany or at Contratto in Canelli. Of course there might be some restrictions regarding dates or group size limitations. Groups the size of 10-20 people can be accommodated best. And of course there is one more restriction, the people you bring have to prefer a great wine over a glass of soft drink!

Write to us, if you like the idea and want to organize something with our team.

What you probably did and did not know about Barbaresco...

The Barbaresco wines are powerful red wines based on the Nebbiolo grape, grown around 3 towns in the hills of the Langa, a wine-growing region adjacent to the Monferrato and Roero, to the north and south of the city of Alba in the province of Cuneo.

For long considered the junior or little cousin of Barolo in terms of its size, power and prestige, Barbaresco emerged from Barolo's shadow in the 1960s to win recognition of its own striking quality and aromatic intensity.

Historically the appellation of Barbaresco is younger than the Barolo and it was only in the 1890s that the director of the Barbaresco co-operative, succeeded in fermenting all of the sugars to produce a completely dry wine (considering that ca. 100 years ago grapes were harvested later than nowadays and cellar temperatures dropped significantly during the winter months which often



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stopped the fermentation and left wines with residual sugars). A similar success had been achieved 50 years before in Barolo.

The production zone is to the north east and east of the city of Alba and is considerably smaller than that of Barolo, producing wines that are thought-after and of limited availability. The wine is produced in the townships of Barbaresco, Treiso and Neive on a mere area of 680 ha/ 1.680 acres.

The soil of the Barbaresco zone is a calcareous marl of the Tortonian epoch and the wines, in their relative softness, fruitiness and their perfumed aromas, bear a certain resemblance to Barolo produced on similar soils around the villages of La Morra and Barolo (a chapter on Barolo will follow in one of the next newsletters, explaining the different soils of the 5 main townships producing Barolo wines).

Nebbiolo ripens earlier in Barbaresco than in Barolo, probably due to the vineyards' proximity to the river Tanaro which moderates the climate. Another influential factor is the more eastern geographic position of the

Barbaresco appellation, which makes it more susceptible to the maritime influence (the Apennini mountain range allows a certain Mediterranean influence due to the alignment of its valleys). This results in a lighter style of wine, which is reflected in the minimum ageing requirements, two years in total, a year of which must be in oak. This is a year less than for Barolo.

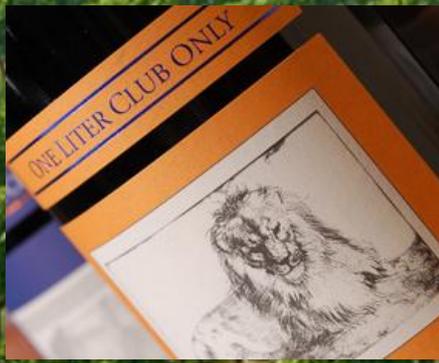
The Barbaresco wines are surely not lacking in tannins and acidity that mark the Nebbiolo grape, but are of a more fruit-driven, pulpier and perfumed style, than the Barolos and mature more rapidly than the more famous appellation. Barbaresco is at its best between five and ten years of age. However it is getting difficult to distinguish a Barolo from a Barbaresco in a blind tasting. Some Barolo zones produce more elegant wines, that have lots more similarity to a Barbaresco, yet our Barbaresco Staderi tasted blind can be mistaken as a Barolo.

Single-vineyard bottlings are a relatively recent phenomenon and the first efforts were made in 1967. Being located in Castagnole delle Lanze, just a few kilometers north of the town of Neive and having developed a deep admiration for the Nebbiolo grape, we grabbed the opportunity in

Barbaresco Docg



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the 1990s to invest in 3 Crus in the towns of Neive and Treiso. In 1995 'La Spinetta' acquired the vineyard 'Gallina' in Neive, in 1996 followed the CRU 'Starderi' equally in Neive and in 1997 'Valeirano' in Treiso.

The CRUs distinguish themselves through their altitude, exposition, soil type and the age of the vines.

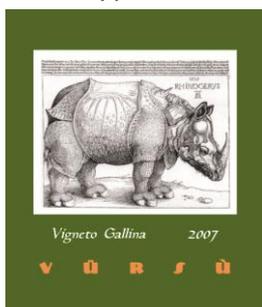
The GALLINA vineyard in Neive, is situated on an altitude of 230 m and is therefore the lowest of the 3 Crus. This is one of the more recognized vineyards with a higher prestige in the Barbaresco appellation, even if an established written record of Cru designation does not exist. The soil is a mixture of chalky clay with higher proportions of sand and the occurrence of fossils, which creates a rustic more tannic style of wine with an intense perfume. The average age of the vines is around 50 years, with a south eastern exposure, which helps to intensify the solar radiation and profits of an intense sun during the afternoon to help ripening the grapes.

The STARDERI vineyard in Neive is located on 270 m, with chalky clay soils less sandy than the Gallina and with less limestone than the Valeirano vineyard. Also the Starderi vines have an average age of 50 years, which bestow the wines with more depths and intensity compared to young vines which produce rather fruit-driven wines. The vineyard is on a south facing slope.

The VALEIRANO in the town of Treiso, is with its 350 m of altitude, the highest of the Spinetta Barbaresco Crus. The 50 year old vines grow on a mineral clayey soil with high proportions of limestone and rocks. The vineyard is situated on a very steep slope, which has a high drainage and does not retain humidity very well, which leads to a self-regulation of yields and requires less thinning of the canopy.

BARBARESCO GALLINA 2007

Typical for a Nebbiolo the Barberesco Gallina is of a bright, medium garnet color with rust-colored hints. The nose shows maybe the most delicate and perfumed aromas of all three Barbaresco. Its developing but still young aromas, are manifested in its fresh scent. The bouquet is showing notes of sweet fruits like strawberries, raspberries and pomegranate and herbal notes of hay, eucalyptus and dried field flowers. Rose petals and sweet spices are adding to the perfume. The palate is dry and its high tannins are of a coarser and more rustic structure (maybe coming closer to a Cabernet Sauvignon). The fresh medium high acidity is adding to the lean body with its refined structure. The flavors are reflecting the bouquet. The palate is clean, with delicate notes of red fruits and



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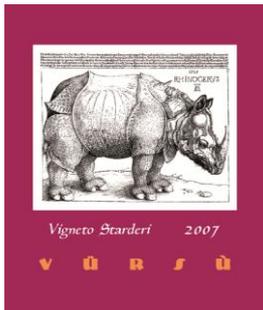


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floral notes. Mid-palate, fruit and tannin structure are in great balance. The finish is refreshing, long and clean. Surely the aromatics and flavors are reflecting the high percentage of sand in the soil.

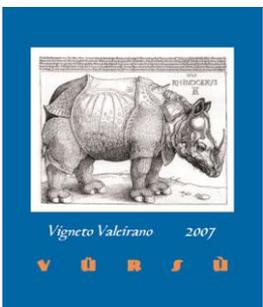
BARBARESCO STARDRI 2007

The color is similar to the Gallina, a bright garnet color with rust-colored hints. The bouquet is clean and of a higher intensity. The Starderri is maybe the most fruit-driven of all three Barbaresco (a very pure fruit). Aromas vary from sweet strawberries, raspberries and orange peel to sweet spices, cinnamon and gingerbread. Rose petals and nutty notes are completing the scent. The Starderri is surely the most structured of all Barbaresco with very high ripe and finely grained tannins. The tannin structure is adding massively to the mouth-feel. The body is lean with intense but delicate flavors of strawberries, sea buckthorn and sweet cherries. Spicy cedar wood notes and vanilla are adding to the complexity. The delicate fruit is softening down the high tannin structure. The wine leaves very long, fruity and fresh finish.



BARBARESCO VALEIRANO 2007

The color of the Valeirano is slightly different to the Gallina and Starderri. It is bright and of a medium + intense garnet color with deep ruby hints. The nose is pronounced and richer than the one of the previous two. Macerated strawberries, orange peel and dried prunes, are completing the rich sweet fruit. Black tea and hints of bergamot are creating a unique experience. The bouquet is intense and suggests notes of black olives. The fine net of tannins on the palate, makes the Valeirano the most silky of all three Barbaresco. The full body is showing sweet fresh menthol aromas. The Valeirano is the densest and spiciest of all three. Rich flavors of forest floor and wet leaves with mineral notes make it incredibly special. The finish is long and spicy.



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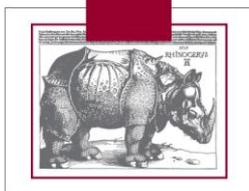


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Ever thought about personalizing your La Spinetta label?



2008



Or how the Wolf became friends with the Rhino...

Already years ago wine lovers asked us, if we could make them a personalized label. Back then printing technology and costs did not permit to personalize smaller quantities of labels /wines. Today we can finally fulfill such special requests. For example One Liter Club member Kurt Wolf from Germany asked us to integrate his company logo into our Pin label, since Pin is Kurt's favorite La Spinetta wine. Kurt now is very happy and proud, when he pours the wine to his customers and friends, who seem very impressed. We hope, of course, that the customer's and friend's excitement goes also beyond the label!

There are many other occasions, where a personalized wine label, might be the icing on the cake, anniversaries, weddings, the birth year of a child, baptisms, etc.

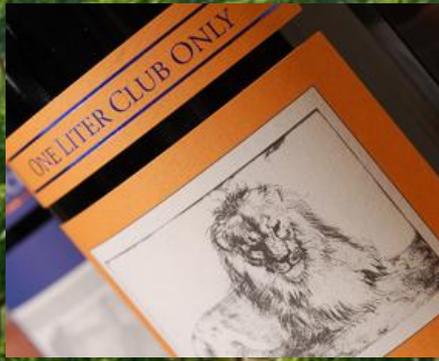
If you like the idea to personalize a label please contact us. We are more than happy to create a label with you. Please have in mind though, that we do need a minimum quantity in order to turn your idea into a realistic project.

Cooking Piemontese with Giovanna Rivetti

Giovanna Rivetti, our "vineyard manager" and our "in-house chef", was born in 1947. She learned the work in the vineyard from her father and the work in the kitchen from her mother. Both parents taught Giovanna skills that remain treasured assets of *La Spinetta*. In each newsletter, Giovanna shares one of her secret recipes with us. Today she is teaching us how to make a tuna and ham paté.

The tuna and ham paté is a typical Piedmontese recipe and is prepared and enjoyed in spring and summer time. As the paté is a cold dish and very refreshing, it is served as antipasto during the warm season. Following you will find the preparation for 6 people:

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Ingredients needed:

70 grams (2.5 oz) of cooked ham
 250 grams (8.8 oz) of drained tuna
 10 grams (0.35 oz) capers
 30 grams (1.06 oz) anchovy
 50 grams (1.8 oz) cream
 140 grams (4.9 oz) butter
 2 table spoons of Contratto For England Rose
 capers

The preparation is simple and does not take more than 15 minutes.



Soften the butter and afterwards whip it. Whip also the cream in a separate bowl. Whisk all other ingredients and add the whipped butter and then the cream until you obtain a homogenous consistency. At the end add two tablespoons of Contratto's For England Rose, very important! Following this preparation, the paté will need to cool down in the fridge for ca. 2 hours before eating. You may garnish with capers.

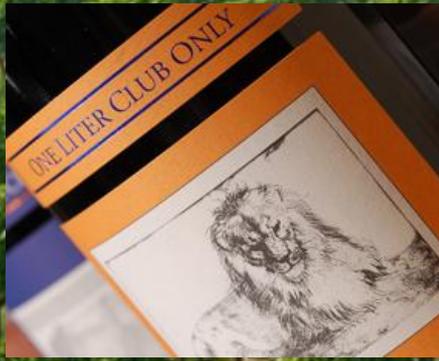
Since you already opened a bottle of Contratto Rose for the ingredients, you may as well drink the bottle with the paté as it fits perfectly.

Buon appetito!

What our One Liter Club is missing, is a One Liter white wine...

We are considering to bottle one of our whites in One Liter format. However before doing so, we thought we would ask you about your opinion. We could bottle our Langhe Bianco Sauvignon, our Lidia Chardonnay or our Tuscan Vermentino. Would any of these wines interest you in a One Liter format? If so, please let us know. We will collect your opinion and act accordingly!

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Planning a trip to London?

La Spinetta and CONTRATTO are sponsoring London's most exciting dining experience: Pret a Diner "Italians do it better" from May 9th to June 30th.

This temporary restaurant, located in Mayfair at London's prestigious 50th St. James Street, will offer a unique dining experience with outstanding Italian food that is paired exclusively with Contratto and La Spinetta wines and perfected by music, art and impeccable service.

It's a stroll through Italy - from the rough heights of the Alps to the endless vistas of deep blue sea. A showcase of the pure "dolce vita": From simple fisherman's fare to avant-garde cuisine. From the works of rebellious Italian street artists to the sophisticated creations of sharp-minded intellectual minds. From Italian love songs to Italian electro House DJs. No less than the final proof that "Italians do it better".



Open daily from 7pm, Bar opens at 6pm, price from £75 per person, reservation required

www.pretadiner.com

Here is a press write up on the opening event on May 9th:

THIS IS THE BEST PARTY IN TOWN. We were lucky enough to get invited to the opening party of this fantastic idea and event. The casino and swanky members club 50 St James's Street, Mayfair has now closed and for only 50 days the space has been reinvented as a cool Italian bar and dining room. They insist it's not a pop up restaurant. More like an experience; imagine an art biennale with great food. The famous [Giorgio Locatelli](#) was on hand to supervise the kitchen sending out hundreds of individual bowls of anchovy pasta, plates of cold meats and pistachio ice creams.

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Pret a Diner – Italians Do It Better



We met the chef Accursio Craparo who assured us that the only place we put on weight when we eat his food is in the mind. Such a clever chap. The grand space inside has been dressed with contemporary art pieces. The upstairs room which was a hushed gaming room where the roulette wheels have now been replaced by trestle tables and high stools. Iconic portraits of Jack Nicholson and Angelina Jolie from [Lorenzo Agius](#) hang high on the walls of the bar.

Inside 50 St James's Street at the Pret a Diner launch party

The opening night crowd was a very cool set, a lot of beautifully dressed Kate Middletons and suave young Italians and Russians. We also spoke to Anja Cramer of [Contratto](#) Italian champagnes – to whom we were grateful that the booze never ran out.

Antipasto from the Pret a Diner at St James's

[Kofler & Kompanie](#) returns to [50 St James's Street](#), one of the most prestigious buildings in London this May with the next installment of the internationally acclaimed dining experience, PRET A DINER, from 09 May to 30 June 2012.

Pret A Diner aims to redefine what to expect from a dining experience by selecting the world's best chefs, the most unusual locations and exquisite thought-provoking art pieces to turn blank canvases into unforgettable evenings.

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This specific series of dinners, named *ITALIANS DO IT BETTER*, will be spearheaded by Michelin-starred chef [Giorgio Locatelli](#) who will create traditional-style Italian menus. Diners will also be able to enjoy a delicious range of cocktails from the 69 Colebrooke Row bar area. Locatelli has selected five other Italian Michelin-starred chefs, including Accursio Craparo, Cristian and Manuel Costardi, Norbert Niederkofler and Viviana Varese, and set them the challenge of creating fresh innovative style dishes, which will give guests a chance to compare old-world Italian cuisine to newer forward-thinking dishes. Marrying both concepts will be the authenticity, passion and, of course, the fresh ingredients of Italy.



"There is a great wind of new young talented Michelin starred chefs that are revolutionising Italian food today, bringing their new creations to Mayfair at 50 St. James's Street under the umbrella of PRET A DINER." Says Locatelli.

50 St James's Entrance Hall with Vittorio Corsini "Esercizio 1"

Hosted at the iconic 50 St James's Street, PRET A DINER "ITALIANS DO IT BETTER" will be the final event within this beautifully decadent Grade II listed building before it is closed for a full transformation this autumn. 50 St James's Street boasts a grand sweeping marble staircase, impressive high ceilings and Pret a Diner will be operating not just a temporary restaurant, but art gallery, a bar, and a boutique.

2011 saw PRET A DINER host numerous series of experimental dinners spanning from a skyscraper in Frankfurt, a coin mint in Berlin, a historic film casino in Munich, and down in the Old Vic Tunnels with Lazarides Gallery's Minotaur exhibit during London Restaurant Week.