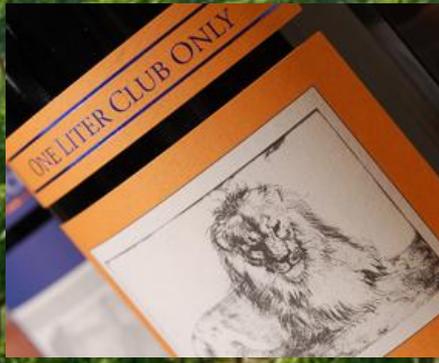


La Spinetta One Liter Club, for the real wine lover...



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Record temperatures in August...

Development of the plants in the vineyard in Piedmont after such a harsh and long winter was quite behind. The warmer yet relatively wet Spring did not change that, but the early Summer with temperatures of 30 degrees and an extremely hot August of temperature highs (38-39 degrees) quickened up the ripening process of the fruit and resulted into a harvest start on August 22nd. In Tuscany we have a similar climate scenario. Just the intense water in Spring was missing and so we very much welcomed the rain from thunder storms last weekend, that helped refresh the plants and made the fruit recover from the heat. Now the sunny and warm days with cool nights are the ideal situation for the ripening process of the Nebbiolo, which will most likely be picked in the middle of September. Another very promising vintage, with low yields but great quality...

Bruno, Carlo and Giorgio Rivetti and the La Spinetta Team

A word from Giorgio

"Barrique versus Slavonian oak"....



It is a discussion that has been held for quite some time now. What type of oak to use, what size of barrel? I believe it is a relevant question, however I get very antsy and perhaps even a bit unfriendly, if someone wants to narrow down wine making to this question. It would be asking a chef, what pots and pans he is using in the kitchen, to understand the quality of his food.

I am certain, that we all think that the main reason for an excellent meal lies in the "prima materia", in the ingredients, that the Chef used. It is exactly the same in wine making. Great wine comes from great fruit. What you do in the cellar, how you age the wine, or if you age the wine at all in wood, is a matter of refining only.

But of course back to the question... In Piedmont I just use French barrique to age our Barbera, Nebbiolo, Barbaresco and Barolo.

Which means, oak barrels of 225 liters (300 bottles), that are made in France, by French

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tonneleries, that guarantee you to use aged French oak. I like this smaller size of a barrel, because it allows you to replace it with a new barrel after one time or maximum two time use. Any larger size wood, due to its investment cost, need to be used for many more years to come. The more one uses a barrel the more the wood poures clock up, which not only might create a bacteria problem, but also decreases the possibility for the wine to breath. I use French oak barrique, because to my taste it gives great Barbera and Nebbiolo the right fine tuning. Believe me, we have tried it all, oak from Croatia and America and even other wood than oak, but my taste remains with high quality French oak. In general the question of oak, which size, new or used, what type, how long, will be decided by a large number of factors: the grape variety, the quality of the fruit, the taste of the wine maker, the financial possibilities of the winery / the sales price of the wine (let's not forget a French barrique barrel costs around 1.200 Euro). When you take all of this into consideration, you can decide what refining is best, but again we are talking about refining of wine and not making...

Giorgio, the farmer

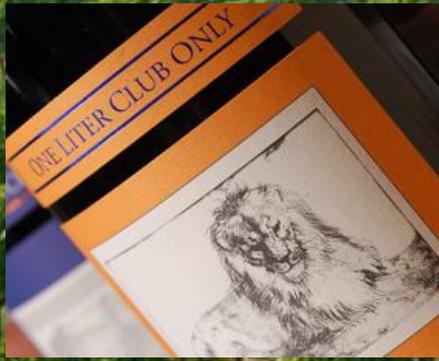
Some concerns... How the market reacts, when wine monopolies turn into very powerful buyers...

Some of you might be very familiar with the system of wine monopolies importing the wines from around the world and controlling the sales in their market. If you live in Scandinavia or Canada, you are very aware of this concept. But even some States in the US, like e.g. Pennsylvania have a government / state controlled board that buys and sells alcohol.

Not all monopolies work the same way, there are great differences between LCBO, SAQ, Systembolaget, AGLC, LCLB, ALKO, etc.. For a winery like us, that would like to be present in all those markets, this gets very confusing. In addition there are agents between the monopoly and the supplier, that take care of the logistics and/or of the extensive bureaucracy. They are the middleman between supplier and government buyer.

Some of these monopolies are buyers of gigantic volumes and therefore have an enormous buying power. The people who work for them and make buying decisions, decide for containers and containers of wine. Most monopolies have different listings. The general one, that may continuo over years, where each year the same product with the newest vintage will be purchased and sold or a special listing, where more high end products find their place with a

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selected vintage. The enormous buying power in some markets result into very compatible consumer prices, especially if no extra alcohol taxes are being imposed. Also the portfolio diversity might increase due to the importance of a monopoly buyer.

From the winery point of you a permanent general listing of a wine, which is produced in large quantity, is extremely desirable. The monopoly gives tenders (similar to a pitch in business consulting or marketing) for such listings and the suppliers are invited to submit a wine and to participate in the tender. Lucky is the producer who wins such a tender.

La Spinetta is very active in some monopoly markets, less in others, but a general listing we have not yet achieved. On the one hand this might be a pity on the other we are not obligated to provide a big quantity of one wine to just one monopoly customer, which might force us to reduce sales in other markets. Participating in a tender or not, we always watch developments in monopoly markets. And lately we have to admit, that we find it concerning to see, that producers win tenders with quantities that seem to exceed their production and with aggressively low prices that seem impossible to us. How for example may a Barolo producer, who's vineyards allow a maximum production of 25.000 bottles, win a tender for 120.000 bottles? Very mysterious to us and a development that we as a quality producer and representative of Piedmont wine making find tremendously worrisome...

How to produce a Rosé wine – the differences between a still and sparkling wine (in Europe)

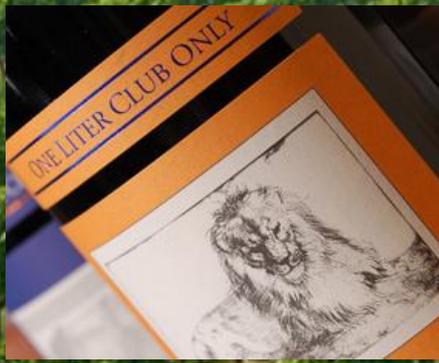


Talking about the production of Rosé wines, automatically leads to a distinction between the new and the old world and a differentiation between still and sparkling wines. Historically, rosé wines have been made by a number of different processes, but today two methods are in general use:

Traditional rosé is made through maceration of red grapes. The wine's pink color comes from contact between the juice, initially colorless, and the grape skin and seeds that contain natural pigments.

Blended rosé, a common technique in New World wines - uses

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a base of white wine, to which a small amount of red wine is added, giving a color that approximates standard rosé, but with a different structure, taste and bouquet, according to traditional producers.

In 2009 the European Commission considered to change EU rules, as fears arose that the strict European wine law was holding back French, Italian and Spanish producers in new export markets, including China. Producers had argued that allowing blending, which is cheaper, would have led to an increased competitiveness with the New World. But only a few months later the EU agreed to keep the rosé wine blending ban in favor of higher quality, identity of wines and tradition.

Thus producing still rosé wines in a European country, is exclusively allowing the 'authentic' method of maceration, which itself can be differentiated into two ways of production: the "saignée" method and the "skin contact" method.

Both of the methods include an extended contact with the skins of the respective red grapes, as the pulp or the flesh of red grapes mostly consist of water, sugar and acidity, while the desirable color compounds are to be found in the skins only.

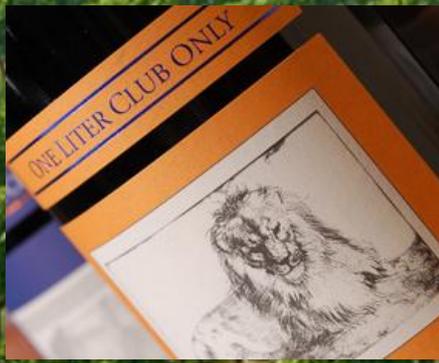
Maceration is an ancient word for steeping a material in liquid. This very important process (especially for deep red wines) involves the extraction of phenolics (tannins, coloring matter) and flavor compounds of the grape. The maceration process is influenced by the temperature, the length of the contact and the agitation of the mash. Highly pigmented grape varieties may need much less contact time, while very lightly colored grapes may need a day or two. Depending on the intentions of the producers regarding the styles of wines, he wishes to produce, either the "saignée" method or the "skin contact" is employed.

Skin contact



When rosé wine is the primary product, it is produced with the skin contact method. Red-skinned grapes are crushed and the skins are allowed to remain in contact with the juice for a short period, typically between a few hours up to two days. The must is then pressed, and the skins are discarded rather than left in contact throughout fermentation (as with red wine making). The skins contain much of the astringent tannin and other compounds and as they are separated from the must after only a short contact, the structure of a rosé is rather similar to a white wine. The longer that skins are left in contact with the juice, the more intense the color of the final wine.

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Saignée

Rosé wine can be produced as a by-product of red wine fermentation using a technique known as Saignée (from French 'bleeding'). When a winemaker desires to impart more tannin and color to a red wine, some of the pink juice from the must can be removed at an early stage. The red wine remaining in the vats is intensified as a result of the 'bleeding', because the volume of juice in the must is reduced, and the must involved in the maceration is concentrated. The pink juice that is removed can be fermented separately to produce rosé.

Sparkling rosé wines



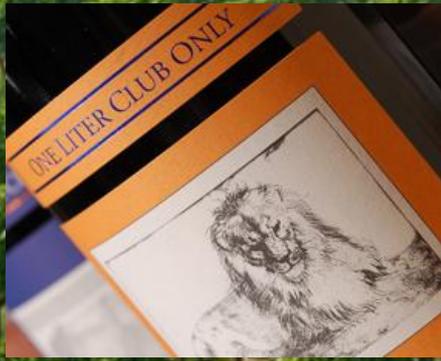
Differently to the production of still rosé wines in Europe, is the production of sparkling rosé wines like Champagne. Champagne is one of the few controlled appellations in which the blending method of rosé wine-making is sanctioned, in adding a small amount of red wine during the blending of the base wines - and in practice rosé champagne is more often made by blending than by maceration.

Due to the comparatively high risk and cost of using the saigné or 'skin contact only' technique, there are only very few producers who habitually do not add any additional red wine.

At the Contratto estate, the For England Rosé, a 100% Pinot Nero Spumante 'metodo classico' (Champagne method) is strictly produced after the 'skin contact' method. The most is in contact with the grape skins between 6-8 hours at 16°C, which are then pressed off and the fermentation brought to an end without the skins. The finished base wine has a medium intense salmon color and after the second fermentation in bottle, the sparkling wine shows intense red fruit flavors of strawberry and raspberry, with hints of roses and a fresh and lasting palate.



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New at La Spinetta Casanova, yet to be made: 2012 Il Rose di Casanova...

We have to admit, if it wasn't a bit trendy, we might not have thought about making also a La Spinetta Rose...

We have come across quite some Rose wines lately (mostly from France, some from Spain, Italy and Germany). These wines are currently served almost everywhere around the world by the glass and asking the people who serve them, they are not only high in demand during the hot months of the year, but also being largely requested in the cold and dark season.

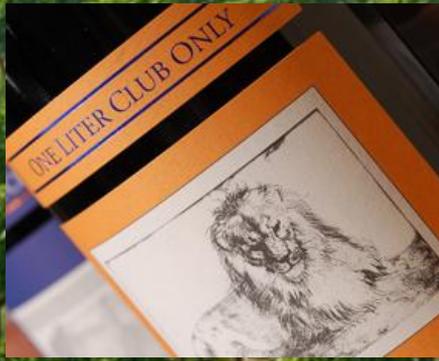
So we went ahead and tried a lot of them. Unfortunately just a few seemed worthy ordering a second glass. While the colors differ from pink, to darker reddish or beautiful salmon rose to simply rose, the taste does much less. We experienced some a bit too sweet or simply too short and light, bottom line, we were missing fruit flavors.

Is it so hard to make a great Rose? A good question and something we should be able to answer after having tried ourselves. With that, the decision was made, we will try with the 2012 harvest. La Spinetta Casanova Rose 2012, made from Sangiovese and Colorino, being harvested as we are writing this... Keep your eyes open for a Rhino on a rose bottle and see for yourself, if we were able to make a worthy representative of the Rosé trend...

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 tomato gazpacho .

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August is the exact time, when all the Ortos (Italian word for vegetable garden) in Piedmont overflow with red and fantastically flavored tomatoes. They come in all shapes and sizes. Little cherry ones, date ones, medium

sized round ones and the famous big "cuore di bue" (cow heart shaped). To make a cold tomato soup in August is as typical Piedmontese as it can get and extremely refreshing. The Piedmontese don't use much spice, but who likes his tomatoes a bit hot, is welcome to spice up Giovanna's recipe. Following you will find the preparation for 6 people:

Ingredients needed:

- 1 kg of ripe tomatoes
- 400 gr of half ripe tomatoes
- 60 gr of onions
- Leaves of basil, mint, sage and rosemary
- 1 spoon of vinegar
- Salt and pepper
- 3 tea spoons of La Spinetta olive oil
- 2 tea spoons of mustard
- chili (if desired but not typical for Piedmont)

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



Boil water and then bath tomatoes for 2 minutes in the hot water. Remove tomatoes from the hot water and peel of the skins (the hot water bath helps to remove them). Mix all the tomatoes in a blender. Add 60 gr of sliced onions, basil, mint, sage, rosemary and vinegar. Add also olive oil and mustard as well as the chili. Blend everything again. At the end taste and add salt and pepper as well as more olive oil, if desired.

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Put everything in the refrigerator for an hour and the gazpacho is ready to serve. This tomato refreshment goes also great with scampi or grilled baby squid and a chilled bottle of La Spinetta Vermentino.

Buon appetito!

Opinions and feedback from La Spinetta "ambassadors around the world...

Grazie mille to our ambassador in Singapore:

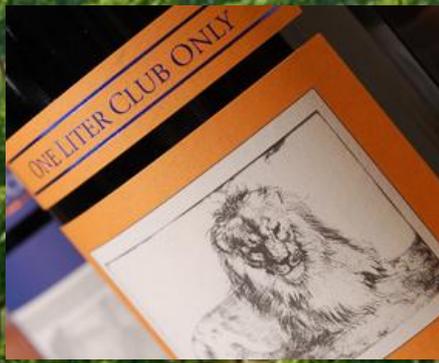
" Dear Giorgio, Manuela and the La Spinetta team,

Greetings from hot and humid Singapore. Thank you for your recent newsletter, especially your call for comments and feedback. I only joined the One Liter Club last year - after visiting your winery in Castagnole Lanze and having a wonderful tour with Manuela - and am very happy to hear you are looking for dialogue.

When I was visiting with Manuela, so captured I was by your wines, I had the somewhat crazy idea of purchasing an entire barrique. Turns out, after some research upon return to Singapore, that such a notion was entirely cost prohibitive given the duty and tax for an individual bringing this amount of wine into the country. Wines in general are expensive in Singapore due to tax, duty and markup. That said, I have been fortunate enough to find a good supplier of La Spinetta in Hong Kong where I travel frequently. Just to give you an idea, the difference between Hong Kong and Singapore for the exact same bottle of Valeirano is about 60 Euros. So, every trip I make to Hong Kong I bring back another three bottles (the duty free limit) and have managed over the year to lay away a case of the Barolo Campe and a good selection of Gallina, Staderi and Valeirano. When I am back to the US I am usually able to find some Pin or IGT to add to my cellar. It is always a wonderful treat to open one of your wines - especially the Barbarescos - and I look forward to adding a true 1 litre bottle the next time I am through Italy. With any luck I'll also be able to work my schedule to attend a Hands On event.

Regarding the newsletters, please keep them coming. It is always a pleasure to read what is happening at La Spinetta and to hear your thoughts on making wine.

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As for the what is happening in the wine world in Singapore, Australian wines are still most prominent, no surprise given the proximity, as well as French Bordeaux and the usual Italian powerhouse wines from Barolo and Tuscany. I have also seen a few good wines out of Taurasi lately, almost entirely Aglianico based. I would love to say that there is a big variety of Italian wines here, and that La Spinetta was more well known, but that is not the case. The market for Piemonte wines here seems to be split between a few very well known Barolo's at high prices and a handful of low end Langhe Nebbiolo's. Even the Tuscan wines are very heavy on the name brand Chianti Classico and Brunello's.

As for the region, outside of the Chinese appetite for Bordeaux and Burgundy, I am seeing a move to lighter, less alcohol heavy reds. There is certainly an increase in cool climate Australian Shiraz's that are peppery and refined at 13-14% and less of the big, fruit driven +15% blockbusters. I would also say that the Australian's are getting better at making more layered, complex wines though they are still far away from a top Italian or French.

Speaking of Australia, we are often 'down-under' for vacation. The Margaret River region is only a 5 hour flight with great wine, great food and plenty of space for the kids to run among the trees and swim in the oceans. We also get down to South Australia and to the Yarra Valley from time to time as well. The Australian's are really quite the wine experimenters, on my last visit to Margaret River I had a 100% Nebbiolo and a 100% Sangiovese that were outstanding. They were crafted by an Italian who moved there about 20 years ago and I can only describe them as Italian wines with an Australian flair. He also makes a wonderful sparkling Vermentino. Warm days, cool nights with breezes off the ocean, mild winters and dry summers combined with iron rich clay and granite gravel loams or limestone makes for some interesting wines. The next time I am back to the Piemonte I will certainly bring you a bottle or two to sample.

As for my 'cellar' (actually several wine fridges since it is always hot here) we are about 35 percent Australian, 35 percent Italian and the rest a mixture of French, California, New Zealand (white) and Spain. Oh, and one bottle of Syrah from Myanmar. Yes, my wife and I went there recently and there is a German winemaker who setup shop in the Shan state hills of Burma and who is making very drinkable Cabernet's and Syrah's.

An amazing world of wine it is. I do see myself as a La Spinetta ambassador and spread the word about your excellent wines at every opportunity. Please let me know how I can help further. Also, please let me know if/when you pass through Singapore as I would certainly enjoy hosting you for lunch/dinner/coffee or even just to share a glass of wine.

Grazie mille to our ambassador in Maryland, USA:

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Ciao La Spinetta team,

In the last newsletter, Giorgio asked for some feedback on the newsletter, so here is some from me. Overall I find the newsletter very interesting; my favorite parts are the opinions Giorgio provides on wine making, etc. I do not always agree with them, but they are enjoyable. For example, I disagree with his views on 'classification' of the Barolo/Barbaresco regions. As someone who drinks wine from around the world (however my favorite are from the Langhe!), it is relatively easy to see all the problems/injustices caused by classifications – just look at Bordeaux and Champagne! At the end of the day, a wine should be able to stand alone without the words 'first growth' or 'Premier Cru'. By classifying our wines we make the consumer lazy, 'this is a first growth, so it must be good!' What is wrong with making the wine drinker read more about the region, where the good vineyards are, how the wines are made. Then they can try the different producers and establish their own opinion. In my opinion education is very important, just like respecting nature and tradition.

On that note, I have a question that Giorgio might like to talk about in a future newsletter. Why does he prefer to use Barrique instead of Slavonia oak barrels (Botti)? His opinion on this would be very interesting.

Once again, I really enjoy the newsletter.

Grazie mille to our ambassador in Switzerland:

Hallo Anja,
Hallo Nadine, liebes La-Spinetta Team

Ich freue mich jedes mal aufs Neue, wenn ich den La-Spinetta OLC Newsletter lesen darf. Warum? Hier ein paar Punkte aus meiner Sicht:

Emotionen: Für mich ist Wein trinken ein Akt von Emotionen, Freude und viel Genuss (vor allem wenn es um Weine von euch geht). Entsprechend war es für Barbara und mich auch ein "WOW, Genial" Erlebnis, die Führung bei euch zu machen - und Euch auch persönlich kennenzulernen. Entsprechend weckt dieser Newsletter immer wieder Erinnerungen an diese genialen Weine, an das wirklich super geniale Weekend im Piemont.

Wissen: Ich selber bastle für jeden meiner Weine so ein A4-Blatt mit den wichtigsten Informationen. Demzufolge war genau dieser Beitrag über den Barbaresco sehr spannend und aufschlussreich für mich. Vor allem auch die technischen Informationen in Bezug auf

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"Auswirkungen von Wetter, Temperaturen, Lage etc." auf den Wein sehr wertvoll. Spannend. interessant. Auch die Beschreibung der 3 verschiedenen Barbaresco war sehr spannend.

Zur Familie gehörend: Ihr vermittelt hier - mit dem Newsletter und dem Club etwas sehr wertvolles. Passt zum Thema "Emotionen". Ich habe das Gefühl - ein wenig zur Familie zu gehören. Direkt von eurer Passion etwas mitzukriegen. Hat auch ein wenig was mit "VIP" zu tun. Ganz ehrlich - ich fühlte mich wirklich so. Entsprechend schön ist es auch - wenn der "Chef" persönlich ein paar Informationen weitergibt.

Rezepte: Es ist nicht ganz einfach - eine geniale Kombination zwischen Wein und Essen hinzukriegen. Deshalb lese ich die Rezepte von Giovanna Rivetti sehr aufmerksam durch. Das Rezept von Paté werde ich definitiv nachkochen, und eben mit so einem Rosé zusammen trinken. Dieser Teil ist genial - bin sicher dass Giovanna noch viele lokale Rezepte zum Besten geben kann.

Vorfreude: Wenn man über den Wein liest, wie viel Arbeit notwendig ist um solche Produkte herstellen zu können, dann trinkt man das Resultat auch viel lieber. Dies bringt ihr mit diesem Newsletter sehr gut rüber. Freue mich schon, wenn glaub ich nächstes Jahr ein Barolo "Riserve" dann in der Magnum Flasche abgefüllt wird. Davon muss ich dann unbedingt eine Flasche ergattern können :-)

Ideen, Wissenswertes:

- Wie es euch geht, wie es den Reben geht
- La-Spinetta erobert die Welt, finde diese Berichte sehr spannend. Aus Italien, aus Amerika. Das zeigt, wie viel Marketing-Aufwand notwendig ist, um erfolgreich zu sein. Spannend. Genial. Wie wäre es mal in der Schweiz?
- Rezepte, sehr gerne - immer wieder
- Tagebuch eines Arbeiters auf dem Feld vielleicht hat der auch was spannendes zu erzählen
- Unterschied Reife, noch nicht Reife Trauben.
- Beitrag über den Barolo
- Rezepte / Wein Kombinationen. Vor allem auch in Bezug auf die neuen Contratto Produkte

OLC-Events: Ich finde diese Idee absolut genial. Leider passt bei mir der Mai nicht wirklich, da ich während dieser Zeit oft Termine habe.

Zusammenfassend: Ich sehe und schätze den Aufwand welcher ihr für "uns" OLC-Members macht wirklich sehr. Deshalb ein grosses Dankeschön!!! Ihr bringt die "Passion" für den Wein sehr gut rüber. Ihr nehmt uns ernst. Ihr tut was für uns. Wenn ich könnte - würde ich sofort

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wieder zu euch Reisen und vor allem noch ein paar OLC Flaschen dieses Barolos und der Barbaresco kaufen.

Weisswein im Einliterformat: Für mich sind diese Einliterflaschen etwas spezielles. Demzufolge sicherlich richtig, nur die wahren "knaller" so Edel zu verpacken. Demzufolge würde den Chardonnay Lidia wohl als erstes im Einliterformat abfüllen. Natürlich ist es auch schön - einen Vermentino aus der 1Liter Flasche zu trinken

Deshalb zum Abschluss Folgendes: Vielen herzlichen Dank, für die Arbeit welche ihr leistet - um mich (uns) zu unterhalten, informieren oder zum Träumen zu bringen. Danke dass ihr jeden Tag wieder volle Lesitung bringt - um solche ausgezeichneten Produkte herzustellen. Merci!

Einen lieben Gruss aus der Schweiz!

Where you can find us next – Giorgio Rivetti traveling the world this Fall...

While it is essential for Giorgio, who checks the vineyards shortly before and during harvest on a daily basis, to be in Piedmont and Tuscany in August and September, you will find the man on the road, rather than at one of his wineries in Italy as soon as the harvest is finished:

September 25th: Tasting and casual get together with Giorgio Rivetti for One Liter Club members and their friends in Stockholm, Sweden (for more info please contact nadine@la-spinetta.com)

October 5th: Nashoernlievent in Lustenau (near Bodensee), Austria (for more info please contact Dietmar Alge dietmar.alge@alge.at)

October 10th and 11th: Wine & Dine and market visit in Oslo (for more info please contact nadine@la-spinetta.com)

October 18th: Munich, market work (for more info please contact anja@la-spinetta.com)

October 19th: Wine & Dine at Da Capo Restaurant in Stuttgart, Germany (for more info please contact anja@la-spinetta.com)

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October 24th to 26th: Switzerland (Basel / Bern / Thun), Wine & Dine Bad Bubendorf, market work and tastings, (for more info please contact Daniel Ingold daniel.ingold@wyhusbelp.com)

October 29th to November 7th: USA: Philadelphia, Michigan, California (LA, San Diego and SF), (for more info please contact Stephanie stephanie@indigenouselections.com)

November 8th to 10th: Canada, Grande Tasting Montreal, (for more info please contact Sophie smaury@elixirs.ca)

New One Liter Release this Fall...



Another year has passed and this Fall we will be releasing the next vintage of our One Liter Barberas, Barbarescos and the Barolo.

Available in October:

2009 Barbera Bionzo

2009 Barbera Gallina

2009 Pin

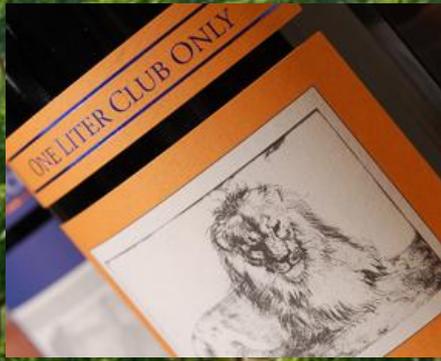
2009 Barbaresco Gallina

2009n Barbaresco Starder

2009 Barbaresco Valeirano

2008 Barolo Campé

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While these wines are literally babies and should be laid down for a bit, you may still purchase wine from the little stock of the previous vintages... please ask Nadine for availability.

It has been booked out for months, the Hands On Day at Casanova, Tuscany – here is the final program...

For those of you, who have signed up early and secured a place at this year's One Liter Club harvest event, this is the program for next month. For those of you, who could not make it, don't worry there will be another harvest and another event...

It has been a record in high temperatures in Tuscany in August, let's hope we will have some rain soon for the vines to recover from the stress of heat and no water...

8:30 am Meeting at Casanova winery in Terricciola, Tuscany
Welcome by Giorgio and Bruno Rivetti
Work in the vineyard – a general introduction to the vineyard and vineyard work at La Spinetta, Giorgio will give insights on the importance of our vineyards and the work we do in them, especially at harvest time.

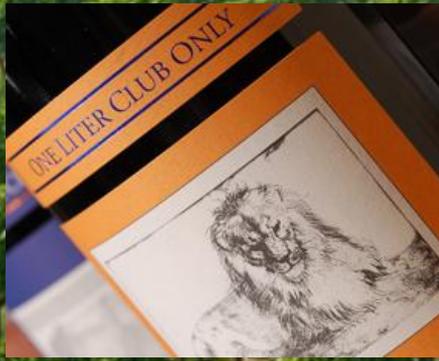
9:30 am Departure **for Sangiovese Harvest:**
We will harvest Sangiovese grapes together – after a small lesson by Giorgio, and Giovanna Rivetti- because harvesting grapes is a work that needs skill and attention, so that the grapes arrive at the winery in perfect condition.
We will split up the group of 32 into 3 groups, one led by Giorgio, one by Giovanna and Anja and one by Bruno and Nadine. You will each be provided with a pair of harvest scissors, an apron and a bottle of water.

11:30 am return to Casanova winery

12:00 am crushing/destemming the grapes and moving the juice, skins and seeds to the roto fermentation tanks.



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- 13:30 pm lunch picnic in the cool barrique cellar of Casanova winery with antipasti made by Giovanna Rivetti and Contratto sparklers as well as La Spinetta wines from Casanova: Vermentino 2011, Il Nero di Casanova 2008 and Chianti Riserva 2008
- 16:00 pm work in the winery: moving Sangiovese from the roto fermentation tank to the normal stainless steel tank and pressing of the skins
- 17:00 pm time for a break and the opportunity to return to your hotel to refresh and relax
- 19:30 pm Aperitif in the vineyard next to the cellar
- 20:30 pm BBQ dinner at the winery, food will be prepared by Ristorante Il Castero, also known as the "banca della bistecca" (the bank of steak). So we should see some nice Fiorentina Steaks on the grill, an ideal match for some very serious reds!

Wines:

You will have the chance to taste Sezzana Riserva 2004, 2005, 2006 and 2007, all wines that have not yet been released, as they stay with us 10 years before being let into the market. Sezzana 2004 will be available as a Riserva in 2014. This vertical will show you the fantastic aging potential of this Sangiovese wine.

The dinner at Casanova winery will be casual, no need to dress up.