

# Villa Sparina 10<sup>anni</sup>

## GAVI

DEL COMUNE DI GAVI DOCG  
2007



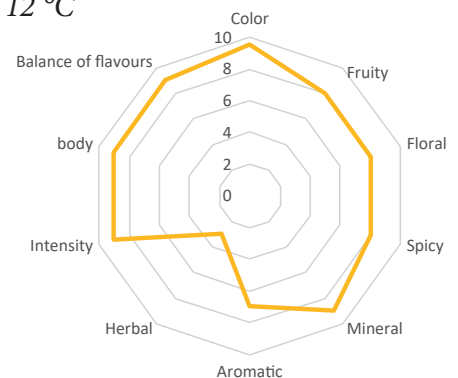
*Villa Sparina Cru obtained from the best grapes and coming from the historical vineyards facing the Monterotondo hills.*

*Wine-making separately with artisan procedures "Villa Sparina10" is a great wine with an extraordinary personality. It will amaze you with its freshness and minerality, that's why, despite its 10 years of bottle improving, it's still a young wine.*

*Getting your nose into "Villa Sparina10" you'll find a complex and elegant wine with sense of dried fruits and spices notes.*

*A fine and persistent wine with anise, mint and fruity aromas, made intense thanks to its important structure but, at the same time, fresh thanks to the intense acid note.*

*Ideal serving temperature: 12 °C*



*First year of production: 1997*

*Vine variety: 100% Cortese grape from Gavi*

*Exposition and altitude: South, South-West; 310-350 meters above the sea*

*Type of terrain: clay, marly*

*Wine rearing practice: guyot, 4200 per hectares*

*Average age of vines in production: 40 years*

*Alcoholic strength: 13,5%*

*Harvesting: end of September, beginning of October; manual collection in cases*

*Fermentation tank: first 24 hours in steel and the rest in wood. Half of the wine in large wooden barrel at controlled temperature, and the other half in barriques for 12 months (15% new wood, 85% wood of second/third hand) for 12 months with occasional battonage*

*Fermentation temperature: thermo controlled at 19/20°C*

*Fermentation time-lapse: 3 weeks*

*Improving wine making: 12 months in wood, 9 months in steel with temperature controlled. For at least 10 years in bottle in the historical Villa Sparina cellars*

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BIBENDA 2019

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IL VINO COME PRINCIPIO CREATIVO