



Podere Fedespina



Spinorosso

Since Medieval times, our farm has played a part of the fief or estate named **Spino Secco**, and was under the influence of a branch of the Malaspina Marquises. For this reason, we believe this wine merits being called **Spinorosso**. The beauty of the vineyard from which it comes, and the natural quality it brings increases the value of the antique territory.

- Grape variety: Merlot 60% Ciliegiolo 40%
- Yield: 5,0 t/ha
- Soil: clay, rich in organic substance which offers the more floral and fruity aromas to the wine.
- Treatments: Organic fertilization. No chemical fertilizers or herbicides are used.
- Vinification: maceration of the peels for 12-days at temperatures between 22-27° in cement barrels. Pressing and maceration occur at 3-day post-fermentation, with the wine still warm and the malolactic fermentation naturally begins.
- Bottling: no clarifiers or filters are used.
- Bottle aging: 12 month minimum.
- Analytical data: 13,00% alcohol vol., 35/45 mg/l total SO₂.
- Organoleptic aspects: of a ruby red color. Opens to the nose with aromas of flowers, cassis, marasca cherries, herbs and mineral notes. It lingers long and elegantly on the palate with a lovely persistence in the finish.