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Notes From The Cellar "NFTC" Newsletter
Jun 10, 2009

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Wine Jewels from La Spinetta

Giorgio Rivetti is in Colorado this week and I was fortunate to catch up with him for a lunch in Boulder yesterday. Lucky for us he loves Colorado, and visits often. It helps that he has an old established relationships here with his local importer and distributor, and as such we can sometimes get availability & pricing that are not available elsewhere. Case in point today's Collector Corner wines are featured at the lowest price in the US.

But you don't have to be a collector with deep pockets to enjoy the wine. For around \$20, you can quaff their delicious Moscato D'Asti also featured here today. This is one of those instances where you can obtain one of the finest examples of this wine in the world. Made for instant gratification, and considering the quality sells for a song. Recession beating? -you bet! (more on this below).

Back to Giorgio: Out of the 3 brothers who own the family business, he has always been the traveling Ambassador. I first met him originally over 9 years ago at a wine tasting, but it was the second time we met that left a lasting impression. It was during the harvest season of 2002 at the new winery in Castagnole Lanze. Rubber boots, garden hose in hand, washing the floor of the sorting area and barking orders with the intensity of a marine sergeant. Right away I knew this dude was hands on. Before I knew it, he had put me to work translating for a visiting distributor from Northern Europe.

I since learned to avoid winery visits during harvest, but that 's another story...

As a relative new comer in Piedmont, La Spinetta has had it's detractors from the "Traditionalists", but it also has many fans world wide. Say what you want about the style of their wines -they are very well made. (funny as other famous Piedmont producers the likes of Sandrone, Gaja & Scavino have also received criticism for making "non typical wines" yet have all become the darlings of collectors).

La Spinetta spare no expense in trying to make the finest. They pay top dollar to purchase established vineyards, use mainly mature vines from 35-60 years of age. And based on conditions will drop fruit sometimes up to 3 or 4 times a season to obtain ridiculously low yields. (As low as 700 -800 kilos per acre -for those of you who are into stats. -that's basically an entire vine per bottle!). Natural growing -often using Bio Dynamic principles, and natural minimum intervention in the cellar are combined with the finest barrels and the most up to date equipment. No shortcuts.

All this results in wines that are crafted with the ability to age for decades. After tasting their wines for the better part of a decade, and having tried some older bottles from the early 90's, I find that over the past few vintages, they are making their finest wines ever. Overall there are more wines in the lineup that I enjoy. They have fine tuned their oak regimen, and there are often wines that in addition to the power and extraction which made them famous, are now more delicate and approachable young. If you are a long time fan -do not miss the 05 Barbarescos. And if you found their wines a little over the top in the past, this may be the perfect time to revisit.

\$\$\$ Today's Wine Deal \$\$\$

La SPINETTA Moscato D'Asi Biancospino 2008 \$21-

purchase 6 or more at \$19- !

Long time readers know we feature a Moscato every summer -The quintessential hot afternoon sipping wine. Serve well chilled and it will be a smashing success. Sparkling, low alcohol and refreshing the ladies love it, and real men aren't afraid of it! There is no finer match with a fruit salad in my book. La Spinetta has built it's reputation in the 80's by setting up to make the best Moscato D'asti, from single vineyard sources. The Ferrari of the Moscato world - Year in and year out, this is my favorite wine from these guys -many consider it Italy's finest. Sure you can find Moscatos that are few dollars cheaper, but beware, there are only a handful that are truly so well made and offer such great balance. The brilliant fruit flavors and delicacy are easily worth the upgrade. We kept the price low so you can keep a stash handy this summer to enjoy often.



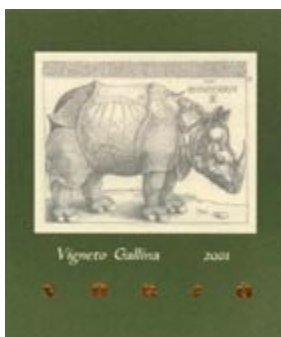
Collector's corner :

The **2005 Single vineyard Barbarescos** struck me as the most balanced collection of these wines to date. There was an elegance here that I have not associated with previous vintages.

2 of the 3 were standouts; the **Valeriano** from Tresso had a little more softness and suppleness, an elegant nose of red fruit, flowers and coco powder -approachable and easy to like. Even more captivating was the **Gallina** from the Nieve vineyard made famous by Bruno Giacosa (a vineyard he no longer gets fruit from. La Spinetta purchased their parcel there in 1995). Flowers, perfume, a hint of black olives are all here - my notes say sexy & seductive, yet rich and elegant at the same time.

Both of these wines should age beautifully and were impressive for their long and mineral infused finish. We were offered a special deal, and as of the time of writing a check on line indicated these are the lowest prices in the US for these wines. Subject to remaining inventory on hand.

La SPINETTA Barabaresco Gallina 2005	\$96-
La SPINETTA Barabaresco Valeriano 2005	\$96-
La SPINETTA Barabaresco Staderi 2005	\$96-



Here are the reviews from Antonio Galonni writing in Parker's Wine Advocate Oct 2008:

Gallina: 92 points. Drink: 2010 - 2020 release price \$136 : "The 2005 Barbaresco Gallina is an especially successful wine in this vintage. A soft, caressing core of fruit provides striking balance to the wine's tannins. Notes of super-ripe red cherries, sweet herbs, roses and toasted oak emerge from this medium-bodied Barbaresco. As is usually the case, the Gallina is the most forward of the Spinetta Barbarescos, and this is a beautiful effort, particularly in this vintage."

Valeriano: 93 points. Drink: 2012 - 2022 release price \$136 : "The 2005 Barbaresco Vigneto Valeriano opens with a huge, brooding nose of smoke, tar, and scorched earth. This massive, building wine changes constantly in the glass, as black cherries, wild herbs, menthol and licorice gradually take center stage. Despite its large-scaled personality, the wine possesses tons of harmony. Sweet notes of menthol and tar linger on the long finish. This explosive Barbaresco is impressive for the way it marries power to elegance in 2005."

Staderi: 93 points. Drink: 2012 - 2025 release price \$136 : " The 2005 Barbaresco Vigneto Staderi offers up an attractive core of bright, candied red fruit, roses and spices. Today it comes across as quite vibrant and fresh, suggesting a minimum of several years of cellaring are needed before the wine starts drinking at its finest. The tannins build on the long finish, but they are also beautifully balanced."

ears but I doubt it will stick around.
A favorite from this vintage, this is a wine which is entering a great drinking window - long gone from the distribution channels, I managed to locate a small stash which was stored in ideal conditions, and we are offering it here based on the original price - Very limited act fast.

Events:

The **Telluride Wine Festival** has gained a good reputation over the years as being one of the more laid back fun events in the Colorado mountains. Check them out: [Telluride Wine Fest](#)

The **Greek Festival** has been going strong in Denver for years it starts June 19th -Check them out at:[Greek Festival](#)

Did You Know:

Father's day is coming. We can ship Dad a special bottle of wine or a case for that matter - unless he is in one of the few states that don't allow it. Give us a call soon as by the time Father's Day rolls around it may be too hot to ship wine safely.

Thanks for all your support and referrals.
Tell your friends, share the wine, & spread the good vibe. Cheers!

Paul David, Chief Fermented Grape Taster.

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