slow wine

guida 2014

TASSAROLO (AL)

Castello di Tassarolo

Via Alborina, 1
tel. 0143 342248
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17 ha - 120.000 bt

sconto -10%

"Wines light years away from any technicality, joining together spontaneity and pleasantness. This exemplary form of agriculture is conducted with sensitivity and intelligence"

LIFE - This fascinating castle, owned by the Spinola family since the XIV century, stands in the small village of Tassarolo, but if you want to visit the real winery, you should travel less than a mile : Massimiliana and her partner Henry Finzi-Constantine will welcome you with simplicity and sincerity.

VINEYARDS - The 20 hectares of the estate, spread on a plateau at 300 meters A.S.L. of altitiude, have been cultivated according to biodynamic principles since 2006. It is fundamental in this respect the use of heavy horses for working the vineyards. Henry intends to increase this practice in order to reduce the use of heavy mechanical equipment.

WINES - Excellent the **Gavi del Comune di TassaroloSpinola 2012** (40.000 btl.)with crispy fruit and intense aromas that makes it definitely a dynamic wine. Perfect "Everyday Wine". Good also theMonferratoRossoCuvèe 2012 (Barbera, Cabernet Sauvignon; 10.000 btl) with red wild berry notes and succulent hints of great freshness and persistence.Il Gavi del Comune diTassarolo Il Castello 2012 (30.000 bt.) gives away a fruity and vegetable nose with hints (resines) of aromatic herbs; mouth of refined tension thanks to a pleasurable flavor. Ripe and ethereal the Piemonte BarberaTitouan 2012 (10.000btl.),of linear and complete body only slightly held back. Fruit and vegetablescents in the Gavi del Comune di Tassarolo Alborina 2012 (6.000 btl).

FERTILIZERS biodynamic preparations, green manure, biodynamic compost
PLANT PROTECTION PRODUCT copper and sulfur, organic
WEED CONTROL mechanicaland by horses power
YEASTS indigenous, of our own grapes
GRAPES 100 owned
CERTIFICATION organic by Bios

Slow Food Editore