



# LA SPINETTA

*"making wines with passion"*

## Barbaresco, great softness and extremely elegant...

### Denomination:

Vintage:

Grape variety:

Alcohol content:

Production:

Awards:

Average yield per ha:

### Vineyard:

Name/location:

Type of soil:

Total size of vineyards:

Average age of vines:

Average altitude:

Special characteristics:

### Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging:

Bottling:

Specialties:

Release:

### Wine description:

Color:

Bouquet:

Taste:

Evolution:

Available bottle sizes:

Pairings:

### Further Information:

Cultivation system:

Total acidity:

Sugar content:

pH level:

Recommended

serving temperature:

Recommended

type of glass:

Barbaresco DOCG

2002 being a difficult vintage, we blended the best fruit

from our 3 single vineyards to make one great Barbaresco

100% Nebbiolo

14.5% by vol.

our first none-single vineyard Barbaresco (25,000 bottles)

Bronze Medal Decanter, 89 points by Daniel Thomases

1,150 bottles

Gallina, Staderi and Valeirano

calcareous

14.5 hectare (38 acres)

35-45 years

270 m

south exposure

beginning to middle of October

LA SPINETTA, Castagnole Lanze

alcoholic fermentation for 7-8 days in rotofermenters at

controlled temperature, malolactic fermentation in oak

entirely in new, medium toasted French oak for 20 – 22

months

transfer to stainless steel vats for 3 months before bottling,

aging in bottles for another 12 months

no filtration and clarifying

3 years after harvest

defined red

great bouquet, very similar to Burgundy Pinot Noir, scents

of cherries and rose, aromas of mint and eucalyptus

soft and approachable, yet very elegant

20 to 25 years

normal

ideal with grilled food, sauced and elaborate red meat and

wild game, or just to be enjoyed by itself

Guyot

5-6%

0

3.5

16°-17° Celsius

Burgundy

