



# LA SPINETTA

"making wines with passion"

## Barbaresco Gallina, black cherry, currant, laced with bittersweet cocoa..

### Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Received awards:  
Average production:  
Average yield per ha:  
First vintage/specialty:

Barbaresco DOCG  
2007  
100% Nebbiolo  
14.5% by vol.

11,500 bottles (2.5% of entire wine production)  
2,300 bottles  
1995

### Vineyard:

Name/location:  
Type of soil:  
Average age of vines:  
Average altitude:  
Vineyard size:  
Special characteristics:

Gallina, Neive  
calcareous  
50-55 years  
270 m  
5 hectare  
south exposure, Neive is the most famous area for making Barbaresco

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

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

Aging:

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

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:

defined red  
winey currant and black cherry fruit, laced with bittersweet cocoa and notes of dried thyme

Taste:

focused and appealing for its layers of cherry and currant, tobacco and spice flavors

Evolution:

25 to 30 years

Available bottle sizes:

normal and Riserva Magnum

Pairings:

ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

### Further Information:

Cultivation system:  
Total acidity:  
Sugar content:  
pH level:  
Recommended serving temperature:  
Recommended type of glass:

Guyot  
5-6%  
0  
3.5  
16°-17° Celsius  
Burgundy

