



# LA SPINETTA

"making wines with passion"

## Barbaresco Staderi, pure plum and rose and a hint of spiced mint...

### Denomination:

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

Barbaresco DOCG  
2007  
100% Nebbiolo  
14.5% by vol.  
3 glasses  
15,500 bottles (4% of entire wine production)  
2,200  
1996

### Vineyard:

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

Staderi, Neive  
calcareous  
45-50 years  
270 m  
6.5 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  
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months  
no filtration, no clarifying  
3 years after harvest

Aging:

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:  
Taste:

dense red  
pure plum and rose and a hint of spiced mint  
shows a density that lifts the plum and red fruit flavors. Finishes long with firm tannins, allowing the flavors to shine  
25 to 30 years  
normal and Riserva Magnum  
ideal with grilled food, sauced and elaborate red meat and wild game

Evolution:  
Available bottle sizes:  
Pairings:

### Further Information:

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

Guyot  
5-6%  
0  
3.6  
16°-17° Celsius  
Burgundy

