



LA SPINETTA

"making wines with passion"

Barbaresco Valeirano, white truffles, herbs and minerals...

Denomination:

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

Barbaresco DOCG
2004
100% Nebbiolo
14.5% by vol.

7,000 bottles (1.5% of entire wine production)
2,300 bottles
1997

Vineyard:

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

Valeirano, Treiso
calcareous, rocky
35-45 years
450 m
3 hectare
south exposure, precipice vineyard

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 and clarifying
3 years after harvest

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

deep red
complex and gently spiced, white truffle and herb aroma well structured, fine tannins, austere with a finish reminding of mint and thyme
25 to 30 years
normal and Riserva Magnum
ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

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

