



LA SPINETTA

"making wines with passion"

Riserva Barbaresco Valeirano, long, fine finish...

Denomination:

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

Barbaresco DOCG
2001
100% Nebbiolo
14.5% by vol.
96 Wine Spectator
800 bottles (Magnum 1.5l)
2,300 bottles (0.75l)
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
Grapes for the Riserva Magnum production come from the highest and best part of the 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 32 – 34 months

Aging:

transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months

Bottling:

no filtration and clarifying

Specialties:

4 years after harvest

Release:

Wine description:

Color:
Bouquet:

deep red
intense perfume, articulate, yet profound scent of fruit and spices

Taste:

full development on the palate, well structured with strong tannins, yet impeccably balanced with a long, fine finish
30 years

Evolution:

Available bottle sizes:

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
3.6

16°-17° Celsius

Burgundy

