



# LA SPINETTA

*"making wines with passion"*

## Barbaresco Bordini, flower and fruit, fine tannins, great elegance...

### Denomination:

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

Barbaresco DOCG  
2006  
100% Nebbiolo  
14% by vol.  
  
13,000 bt  
3,000  
2006

### Vineyard:

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

Bordini, Neive  
calcareous  
20-25 years  
270 m  
4 hectares  
south exposure

### 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 in 50% new and 50% one year old, 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:

typical light red of Nebbiolo  
floral and fruity, roses, violet, raspberry and mint  
entices with bright red fruit, fine tannins and stunning elegance, a thoroughly enjoyable Barbaresco  
20 to 25 years  
normal, half bottle and Magnum  
ideal with grilled food, sauced and roasted 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  
5.5%  
0  
3.6  
  
16°-17° Celsius  
  
Burgundy

