



LA SPINETTA

"making wines with passion"

Barbaresco Bordini, raspberry & rose, an intrinsic minerality & elegance...

Denomination:

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

Barbaresco DOCG
2008
100% Nebbiolo
14% by vol.
92 pts Wine Spectator
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
an intrinsic minerality, with lingering hints of sage, 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

