Barbaresco Bordini, blueberry & minerals, silky tannins & elegance...

**Denomination:**
- Denomination: Barbaresco DOCG
- Vintage: 2009
- Grape variety: 100% Nebbiolo
- Alcohol content: 14% by vol.
- Received awards: 93 pts Wine Advocate, 91 James Suckling, 90 pts Vinous
- Average production: 13,000 bt
- Average yield per ha: 3,000
- First vintage: 2006

**Vineyard:**
- Name/location: Bordini, Neive
- Type of soil: calcareous
- Average age of vines: 25-28 years
- Average altitude: 270 m
- Vineyard size: 4 hectares
- Special characteristics: south exposure

**Wine making process:**
- Time of harvest: beginning to middle of October
- Cellar: LA SPINETTA, Castagnole Lanze
- Fermentation: 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
- Aging: transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months
- Bottling: no filtration, no clarifying
- Specialties: 3 years after harvest

**Wine description:**
- Color: typical light red of Nebbiolo
- Bouquet: blueberry, roses, violet, raspberry and mint
- Taste: an intrinsic minerality, with lingering hints of sage, entices with bright red fruit, silky tannins and stunning elegance, a thoroughly enjoyable Barbaresco
- Evolution: 20 to 25 years
- Available bottle sizes: normal, half bottle and Magnum
- Pairings: ideal with grilled food, sauced and roasted red meat and wild game

**Further Information:**
- Cultivation system: Guyot
- Total acidity: 5.5%
- Sugar Content: 0
- pH level: 3.6
- Recommended serving temperature: 16º-17º Celsius
- Recommended type of glass: Burgundy