



LA SPINETTA

"making wines with passion"

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

Denomination:

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

Barbaresco DOCG
2009
100% Nebbiolo
14% by vol.
93 pts Wine Advocate, 91 James Suckling, 90 pts Vinous
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
25-28 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
blueberry , roses, violet, raspberry and mint
an intrinsic minerality, with lingering hints of sage, entices with bright red fruit, silky 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

