

# LA SPINETTA

"making wine with passion"

## Barbaresco Bordini

*intense aromas flower leaf, dried fruit and spice...*

Denomination: Barbaresco DOCG  
Vintage: 2014  
Grape variety: 100% Nebbiolo  
Alcohol content: 14.5% by vol.  
Awards:  
Average production: 13,000 bottles per year  
Average yield per ha: 3,000 bottles  
First vintage: 2006

### Vineyard:

Name/location: Bordini, Neive  
Soil type: calcareous  
Average vine age: 30-33 years  
Average altitude: 270 m a.s.l.  
Vineyard size: 4 hectares (8.8 acres)  
Special characteristics: southern exposure  
Farming: sustainable, no use of herbicides or pesticides

### Winemaking process:

Time of harvest: beginning to middle of October  
Cellar: LA SPINETTA, Castagnole Lanze  
Fermentation: alcoholic fermentation for 7-8 days in temperature controlled roto-fermenters, malolactic fermentation in oak  
Aging: 20-22 months in 50% new and 50% one-year-old, medium toast French oak barrels  
Bottling: transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months  
Particularities: no filtration, no clarifying  
Release: 3 years after harvest

### Wine description:

Color: typical light red of Nebbiolo  
Bouquet: aromas of flower leaf, dried fruit and spice  
Taste: full bodied, yet balance and freshness give this wine wonderful depth with chocolate and hazelnut undertones. Gorgeous to drink now or in 5 to 10 years to come.

Evolution: now or in 5 to 10 years to come.  
Available bottle sizes: 375 ml, 750 ml and magnum  
Pairings: ideal with grilled food, sauced and roasted red meat and wild game  
Training system: Guyot  
Total acidity: 5.5%  
Sugar content: 0  
pH level: 3.6  
Recommended serving temp: 16-17 Celsius  
Recommended glass: Burgundy

