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

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

LA SPINETTA S.S. - VIA ANNUNZIATA 17 - 14054 CASTAGNOLE LANZE ITALY
TEL: +39 0141 87 73 96 - FAX: +39 0141 87 75 66 - mail: info@la-spinetta.com
www.la-spinetta.com