



LA SPINETTA

"making wines with passion"

Barbaresco Gallina, black cherry, wild herbs and tons of harmony...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:

Average production:
Average yield per ha:
First vintage/specialty:

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Wine making process:

Time of harvest:
Cellar:
Fermentation:

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:

Taste:

Evolution:
Available bottle sizes:
Pairings:

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Barbaresco DOCG
2006
100% Nebbiolo
14.5% by vol.
93 pts Wine Spectator, 91 pts Wine Advocate, 90 pts Tanzer IWC
11,500 bottles (2.5% of entire wine production)
2,300 bottles
1995

Gallina, Neive
calcareous
35-45 years
270 m
5 hectare
south exposure, Neive is the most famous area for making Barbaresco

beginning to middle of October
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, 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 and clarifying
3 years after harvest

defined red
scents of black cherries and wild herbs with notes of dried thyme
tons of harmony, layered flavors of mocha and blueberry-tinged cassis
25 to 30 years
normal and Riserva Magnum
ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Guyot
5-6%
0
3.5
16°-17° Celsius

Burgundy

