



LA SPINETTA

"making wines with passion"

Barbaresco Gallina, black cherry, currant, finesse & smooth texture...

Denomination:

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

Barbaresco DOCG
2008
100% Nebbiolo
14.5% by vol.
93 pts Wine Advocate, 90 pts Tanzer IWC,
11,500 bottles (2.5% of entire wine production)
2,300 bottles
1995

Vineyard:

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

Gallina, Neive
calcareous
50-55 years
270 m
5 hectare
south exposure, Neive is the most famous area for making Barbaresco

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 entirely in new, 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
no filtration and clarifying
3 years after harvest

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:

defined red
winey currant and black cherry fruit, laced with bittersweet cocoa and notes of dried thyme

Taste:

focused and appealing for its layers of cherry and currant, tobacco and spice flavors

Evolution:

25 to 30 years

Available bottle sizes:

normal and Riserva Magnum

Pairings:

ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Further Information:

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

Guyot
5-6%
0
3.5
16°-17° Celsius
Burgundy

