



LA SPINETTA

"making wines with passion"

Barbaresco Gallina, Ripe cherry, redcurrant, mocha, spices and flowers...

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:

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
2009
100% Nebbiolo
14.5% by vol.
93 pts Wine Advocate, 92 pts Tanzer IWC, 91 pts Wine Spectator, 93 pts James Suckling
11,500 bottles (2.5% of entire wine production)
2,300 bottles
1995

Gallina, Neive
calcareous
50-55 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

defined red
Ripe cherry, redcurrant, mocha, spices and flowers on the nose
Velvety, plump and spicy, with rich plum and currant fruit flavors accented by a note of tobacco. Finishes fine and long, with a burst of ripe tannins.
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

