## Denomination:
**Barbaresco DOCG**

**Vintage:** 2006
**Grape variety:** 100% Nebbiolo
**Alcohol content:** 14.5% by vol.
**Received awards:**
- 93 pts Wine Spectator, 93 pts Wine Advocate, 93 pts Tanzer IWC

**Average production:**
- Average yield per ha:
- First vintage:

## Vintage:
**Name/location:** Starderi, Neive
calcareous
**Average age of vines:** 35-45 years
**Average altitude:** 270 m
**Vineyard size:** 6.5 hectare
**Special characteristics:**
- south exposure, Neive is the most famous area for making Barbaresco

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

## Wine making process:
**Time of harvest:** beginning to middle of October
**Cellar:** LA SPINETTA, Castagnole Lanze
**Fermentation:**
- 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, no clarifying
- 3 years after harvest

## Wine description:
**Color:**
**Bouquet:** bright, candied red fruit, roses and spices

## Further Information:
**Evolution:**

**Available bottle sizes:**

**Pairings:** ideal with grilled food, sauced and elaborate red meat and wild game

**Guyot**
- 5-6%
- 0
- 3.6

**Recommended temperature:**
- 16º-17º Celsius

**Recommended type of glass:** Burgundy