



# LA SPINETTA

"making wines with passion"

## Barbaresco Staderi, pure plum, raspberry puree and strawberries...

### Denomination:

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

Barbaresco DOCG  
2008  
100% Nebbiolo  
14.5% by vol.  
93+ pts Wine Advocate, 91+ pts Tanzer IWC  
15,500 bottles (4% of entire wine production)  
2,200  
1996

### Vineyard:

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

Staderi, Neive  
calcareous  
45-50 years  
270 m  
6.5 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

Bottling:

no filtration, no clarifying  
3 years after harvest

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:  
Taste:

dense red  
pure plum and rose and a hint of spiced mint  
shows a density that lifts the plum and red fruit flavors. Finishes long with firm tannins, allowing the flavors to shine

Evolution:  
Available bottle sizes:  
Pairings:

25 to 30 years  
normal and Riserva Magnum  
ideal with grilled food, sauced and elaborate red meat and wild game

### Further Information:

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

Guyot  
5-6%  
0  
3.6  
16°-17° Celsius  
Burgundy

