



LA SPINETTA

"making wines with passion"

Barbaresco Staderi, fresh raspberry puree, mint and strawberries...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:

Average production:
Average yield per ha:
First vintage:

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
2009
100% Nebbiolo
14.5% by vol.
94pts Stephen Tanzer, 93 pts James Suckling
93+pts Parker
15,500 bottles (4% of entire wine production)
2,200
1996

Staderi, Neive
calcareous
50-55 years
270 m
6.5 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, no clarifying
3 years after harvest

dense red
pure raspberry and spiced mint
shows a density that lifts the plum and red fruit flavors.
Finishes long with firm tannins, allowing the flavors to
shine
25 to 30 years
normal and Riserva Magnum
ideal with grilled food, sauced and elaborate red meat and
wild game

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

