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

<table>
<thead>
<tr>
<th><strong>Denomination:</strong></th>
<th>Barbaresco DOCG</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vintage:</strong></td>
<td>2009</td>
</tr>
<tr>
<td><strong>Grape variety:</strong></td>
<td>100% Nebbiolo</td>
</tr>
<tr>
<td><strong>Alcohol content:</strong></td>
<td>14.5% by vol.</td>
</tr>
<tr>
<td><strong>Received awards:</strong></td>
<td>94pts Stephen Tanzer, 93 pts James Suckling, 93+pts Parker</td>
</tr>
<tr>
<td><strong>Average production:</strong></td>
<td>15,500 bottles (4% of entire wine production)</td>
</tr>
<tr>
<td><strong>Average yield per ha:</strong></td>
<td>2,200</td>
</tr>
<tr>
<td><strong>First vintage:</strong></td>
<td>1996</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Vineyard:</strong></th>
<th>Staderi, Neive</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Name/location:</strong></td>
<td>calcareous</td>
</tr>
<tr>
<td><strong>Average age of vines:</strong></td>
<td>50-55 years</td>
</tr>
<tr>
<td><strong>Average altitude:</strong></td>
<td>270 m</td>
</tr>
<tr>
<td><strong>Vineyard size:</strong></td>
<td>6.5 hectare</td>
</tr>
<tr>
<td><strong>Special characteristics:</strong></td>
<td>south exposure, Neive is the most famous area for making Barbaresco</td>
</tr>
</tbody>
</table>

**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
- **Aging:** entirely in new, medium toasted French oak for 20 – 22 months
- **Bottling:** transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 12 months
- **Specialties:** no filtration, no clarifying
- **Release:** 3 years after harvest

**Wine description:**
- **Color:** dense red
- **Bouquet:** pure raspberry and spiced mint
- **Taste:** shows a density that lifts the plum and red fruit flavors. Finishes long with firm tannins, allowing the flavors to shine
- **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

**Further Information:**
- **Cultivation system:** Guyot
- **Total acidity:** 5-6%
- **Sugar Content:** 0
- **pH level:** 3.6
- **Recommended serving temperature:** 16º-17º Celsius
- **Recommended type of glass:** Burgundy

---

**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:**