Barbaresco Starderi

cherry and raspberry fruit with spiced mint tea notes...

Denomination: Barbaresco DOCG
Vintage: 2011
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 95 pts James Suckling, 91 pts Wine Spectator, 95 pts Vinous
Average production: 15,500 bottles per year
Average yield per ha: 2,200 bottles
First vintage: 1996

Vineyard:
Name/location: Starderi, Neive
type: calcareous
Average vine age: 50-56 years
Average altitude: 270 m a.s.l.
Vineyard size: 6.5 hectares (15 acres)
Special characteristics: southern exposure, sustainable, no use of herbicides or pesticides
Farming:

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA, Castagnole Lanze
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled rotofermenters; malolactic fermentation in oak
Aging: 20-22 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 3 months before bottling; aging in bottle for an additional 12 months
Particularities: no filtration, no clarifying
Release: 3 years after harvest

Wine description:
Color: dense red
Bouquet: pure raspberry and spiced mint tea
Taste: lush and powerful, exhibiting flavors of pure cherry and raspberry fruit, enhanced by notes of spice and mint tea. Balanced and persistent, the tannins and flavors will integrate more fully with time.
Evolution: 25 to 30 years
Available bottle sizes: 750 ml and magnum Riserva
Pairings: ideal with grilled food, sauced and elaborate red meat and game
Training system: Guyot
Total acidity: 5-6% Sugar content: 0
pH level: 3.6
Recommended serving temp: 16-17 Celsius
Recommended glass: Burgundy