**Barbaresco Starderi**

soaring aromatics, bright red stone fruit and huge beams of tannin...

**Denomination:** Barbaresco DOCG  
**Vintage:** 2013  
**Grape variety:** 100% Nebbiolo  
**Alcohol content:** 14.5% by vol.  
**Awards:** 94+ pts Vinous  
**Average production:** 15,500 bottles per year  
**First vintage:** 1996

**Vineyard:**  
**Name/location:** Starderi, Neive  
**Soil type:** calcareous  
**Average vine age:** 52-57 years  
**Average altitude:** 270 m a.s.l.  
**Vineyard size:** 6.5 hectares (15 acres)  
**Special characteristics:** sustainable, no use of herbicides or pesticides

**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 roto-fermenters; 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:** soaring aromatics, bright red stone fruit and huge beams of tannin, dark cherries, plums and raspberry  
**Taste:** Classic bright red fruit notes typical of Starderi are matched by equally characteristic, imposing tannins that need time to soften. Linear, taut and pulsing with energy,  
**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

**Guyot**  
**Total acidity:** 5-6%  
**Sugar content:** 0  
**pH level:** 3.6  
**Recommended serving temp:** 16-17 Celsius  
**Recommended glass:** Burgundy