Barbaresco Starderi

*kirsch, rose petal, mint, dried flowers and hard candy...*

**Denomination:** Barbaresco DOCG

**Vintage:** 2014

**Grape variety:** 100% Nebbiolo

**Alcohol content:** 14.5% by vol.

**Awards:**
- 93 pts Vinous
- 93 pts Parker

**Average production:** 15,500 bottles per year

**Average yield per ha:** 2,200 bottles

**First vintage:** 1996

**Vineyard:**

**Name/location:** Starderi, Neive

**Soil type:** calcareous

**Average vine age:** 53-58 years

**Average altitude:** 270 m a.s.l.

**Vineyard size:** 6.5 hectares (15 acres)

**Special characteristics:** southern exposure

**Farming:** 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 tanks, malolactic fermentation in oak

**Aging:**
- 20-22 months in entirely new, medium toast French oak barrels
- transfer to stainless steel vats for 3 months before bottling; aging in bottle for an additional 12 months

**Bottling:** no filtration, no clarifying

**Particularities:**
- 3 years after harvest

**Release:**
- 3 years after harvest

**Wine description:**

**Color:** dense red

**Bouquet:** kirsch, rose petal, mint, dried flowers and hard candy

Starderi is deep, powerful and intense, as it usually is, with soaring aromatics, bright red stone fruit and huge beams of tannin that give the wine its vertical spine

**Taste:** 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