Barbaresco Starderi

red berries, sweet spices, roses and mint...

Denomination: Barbaresco DOCG
Vintage: 2016
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.

Awards:
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: 55-60 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
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: red berries, sweet spices, roses and mint
Taste: silky on entry, then mineraly and perfumed in the middle, with firm acids and serious ripe tannins giving it sound structural support, saturates the palate and teeth, suave and concentrated
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: G5-6%
Total acidity: 3.6
Sugar content: 16-17 Celsius
pH level: 3.6
Recommended serving temp: Burgundy
Recommended glass: