



# LA SPINETTA

"making wines with passion"

## Barbaresco Valeirano, plenty of fruit, smoke and earth notes....

### Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Received awards:  
Average production:  
Average yield per ha:  
First vintage:

Barbaresco DOCG  
2006  
100% Nebbiolo  
14.5% by vol.  
91 pts Wine Spectator, 91 pts Tanzer IWC  
7,000 bottles (1.5% of entire wine production)  
2,300 bottles  
1997

### Vineyard:

Name/location:  
Type of soil:  
Average age of vines:  
Average altitude:  
Vineyard size:  
Special characteristics:

Valeirano, Treiso  
calcareous, rocky  
35-45 years  
450 m  
3 hectare  
south exposure, precipice vineyard

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

beginning to middle of October  
LA SPINETTA, Castagnole Lanze  
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 20 – 22 months  
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months  
no filtration and clarifying  
3 years after harvest

Aging:

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:  
Taste:

deep red  
complex and gently spiced, white truffle and herb aroma  
well structured, fine tannins, austere with plenty of fruit, smoke and earth notes  
25 to 30 years  
normal and Riserva Magnum  
ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Evolution:  
Available bottle sizes:  
Pairings:

### Further Information:

Cultivation system:  
Total acidity:  
Sugar content:  
pH level:  
Recommended serving temperature:  
Recommended type of glass:

Guyot  
5-6%  
0  
3.6  
  
16°-17° Celsius  
  
Burgundy

