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

**Denomination:**
- **Vintage:** 2006
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- **Received awards:** 91 pts Wine Spectator, 91 pts Tanzer IWC
- **Average yield per ha:** 1.5% of entire wine production
- **First vintage:** 1997

**Vineyard:**
- **Name/location:** Valeirano, Treiso
- **Type of soil:** calcareous, rocky
- **Average age of vines:** 35-45 years
- **Average altitude:** 450 m
- **Vineyard size:** 3 hectare
- **Special characteristics:** south exposure, precipice vineyard

**Wine making process:**
- **Time of harvest:** beginning to middle of October
- **Cellar:** LA SPINETTA, Castagnole Lanze
- **Fermentation:** 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
- **Aging:** transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 12 months
- **Bottling:** no filtration and clarifying
- **Release:** 3 years after harvest

**Wine description:**
- **Color:** deep red
- **Bouquet:** complex and gently spiced, white truffle and herb aroma
- **Taste:** well structured, fine tannins, austere with plenty of fruit, smoke and earth notes
- **Evolution:** 25 to 30 years
- **Available bottle sizes:** normal and Riserva Magnum
- **Pairings:** ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

**Further Information:**
- **Cultivation system:** Guyot
- **Total acidity:** 5-6%
- **Sugar content:** 0
- **pH level:** 3.6
- **Recommended serving temperature:** 16º-17º Celsius
- **Recommended type of glass:** Burgundy