



LA SPINETTA

"making wines with passion"

Barbaresco Valeirano, mineral, sage, black tea and plum aroma....

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:

Average production:
Average yield per ha:
First vintage:

Vineyard:

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

Wine making process:

Time of harvest:
Cellar:
Fermentation:

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

Evolution:
Available bottle sizes:
Pairings:

Further Information:

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

Barbaresco DOCG
2007
100% Nebbiolo
14.5% by vol.
94 pts Wine Spectator, 94 pts James Suckling, 93 pts
Tanzer IWC, 91 pts Wine Advocate
7,000 bottles (1.5% of entire wine production)
2,300 bottles
1997

Valeirano, Treiso
calcareous, rocky
45-50 years
450 m
3 hectare
south exposure, precipice vineyard

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

deep red
complex with mineral, sage, black tea and plum aroma
deep, well structured and persistent, fine tannins, dried
currant and berry fruit with minerals
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

Guyot
5-6%
0
3.6

16°-17° Celsius

Burgundy

