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:**

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Barbaresco DOCG
- **2007**
- **100% Nebbiolo**
- **14.5% by vol.**

**Received awards:**
- 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**

**First vintage:**
- **1997**

**Valeirano, Treiso**
- **calcareaous, 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**

**16º-17º Celsius**

**Burgundy**