Barbaresco Valeirano, exotic, Barolo-like perfume of truffle & marzipan...

### Denomination:
- **Vintage:**
- **Grape variety:**
- **Alcohol content:** 14.5% by vol.
- **Received awards:**
- **Average production:**
- **Average yield per ha:**
- **First vintage:**

### Vineyard:
- **Name/location:** Valeirano, Treiso
- **Type of soil:** calcareous, rocky
- **Average age of vines:** 45-50 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 rotifermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 20 – 22 months
- **Aging:** transfer to stainless steel 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:** Exotic, rather Barolo-like perfume of truffle and marzipan
- **Taste:** plush, seamless and very rich, deep, fine tannins, dried currant and berry fruit with minerals
- **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