Barbaresco Valeirano
flavors of rose, cherry, sage and eucalyptus...

Denomination: Barbaresco DOCG
Vintage: 2011
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 96 pts James Suckling, 90 pts Wine Spectator, 92 pts Vinous
Average production: 7,000 bottles per year
Average yield per ha: 2,300 bottles
First vintage: 1997

Vineyard:
Name/location: Valeirano, Treiso
grow on calcareous soils
Average vine age: 45-51 years
Average altitude: 450 m a.s.l.
Vineyard size: 3 hectares
Special characteristics: southern exposure, relatively high altitude for Barbaresco
Farming: sustainable, no use of herbicides or pesticides

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA, Castagnole Lanze
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled rotofermenters; malolactic fermentation in oak
Aging: 20-22 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 3 months before bottling; aging in bottle for an additional 12 months
Particularities: no filtration, no clarifying
Release: 3 years after harvest

Wine description:
Color: dense red
Bouquet: pure cherry with a hint of sage
Taste: flavors of rose, cherry, sage and eucalyptus mingle with licorice and leather. The wine starts out supple, though firm tannins linger on the long, fruity finish.
Evolution: 25 to 30 years
Available bottle sizes: 750 ml and magnum Riserva
Pairings: ideal with grilled food, sauced and elaborate red meat and game
Training system: Guyot
Total acidity: 5-6%
Sugar content: 0
pH level: 3.6
Recommended serving temp: 16-17 Celsius
Recommended glass: Burgundy