Barbaresco Valeirano

Rose petal, bright red fruit and sage...

Denomination: Barbaresco DOCG
Vintage: 2012
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 7,000 bottles per year
Average production: 2,300 bottles
First vintage: 1997

Vineyard:
Name/location: Valeirano, Treiso
Soil type: calcareous
Average vine age: 46-52 years
Average altitude: 450 m a.s.l.
Vineyard size: 3 hectares
Special characteristics: southern exposure, relatively high altitude for Barbaresco sustainable, no use of herbicides or pesticides
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 roto-fermenters; 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: rose petal, bright red fruit and sage
Taste: all this adds nuance as this precise, classy Barbaresco shows off its tremendous appeal, layers of vibrancy through the mid-palate and finish leave a very lasting impression
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