Barbaresco Valeirano

**Denomination:**
Barbaresco DOCG

**Vintage:**
2014

**Grape variety:**
100% Nebbiolo

**Alcohol content:**
14.5% by vol.

**Awards:**
94 pts Vinous

**Average production:**
7,000 bottles per year

**Average yield per ha:**
2,300 bottles

**First vintage:**
1997

**Vineyard:**

**Name/location:**
Valeirano, Treiso

**Soil type:**
calcareous

**Average vine age:**
48-54 years

**Average altitude:**
450 m a.s.l.

**Vineyard size:**
3 hectares

**Special characteristics:**
southern exposure, relitively high altitude for Barbaresco sustainable, no use of herbicides or pesticides

**Farming:**
sustainable, no use of herbicides or pesticides

**Winemaking process:**
beginning to middle of October

**Cellar:**
LA SPINETTA, Castagnole Lanze

**Fermentation:**
alcoholic fermentation for 7-8 days in temperature-controlled tanks, 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:**
dense red

**Color:**

**Bouquet:**
smoke, licorice, tar, spice, black cherry and rose petal

**Taste:**
Black cherry, plum, cinnamon, leather and menthol infuse a finish that gains in power and intensity as the wine sits in the glass. Gravitas, power and weight are the signatures.

**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

**Guyot:**
5-6%

**Total acidity:**
0

**Sugar content:**
3.6

**pH level:**
16-17 Celsius

**Recommended serving temp:**
16-17 Celsius

**Recommended glass:**
Burgundy