Barbaresco Valeirano
sweet spice, crushed flowers, crushed rocks, leather...

Denomination: Barbaresco DOCG
Vintage: 2015
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.

Awards: 95 pts Vinous, 95 pts Parker
Average production: 7,000 bottles per year
Average yield per ha: 2,300 bottles
First vintage: 1997

Vineyard:
Name/location: Valeirano, Treiso
ground type: calcareous
Average vine age: 49-55 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:

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 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:
Color: dense red
Bouquet: sweet spice, crushed flowers, crushed rocks, leather spice, mint and sweet tobacco grace this exquisite, wonderfully nuanced Barbaresco. The 2015 finishes with real substance and gravitas, both of which bode well for its future in bottle.
Taste:

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
Total acidity:
Sugar content: 5-6%
pH level: 0
Recommended serving temp: 16-17 Celsius
Recommended glass:

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