Riserva Barbaresco Starderi, plush density, super long finish...

### Denomination:
- **Barbaresco DOCG**
- 2004
- 100% Nebbiolo
- 14.5% by vol.
- 800 Magnum
- 2,300 bottles (0.75l)
- 2001
- 95 points Parker

### Vineyard:
- **Name/location:** Starderi, Neive
calcareous
- 45-60 years
- 270 m
- 6.5 hectare

Grapes for the Riserva Magnum production come from the highest and best part of the 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 rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 32 – 34 months
- **Aging:** transfer to stainless steal vats for 3 months before bottling, aging in Magnum for another 5-6 years.
- **Bottling:** no filtration and clarifying
- 10 years after harvest

### Wine description:
- **Color:** defined red
- **Bouquet:** The bouquet is delivering round fruit, leather, tar and spice. It shows huge intensity and beauty.
- **Taste:** everything about this wine is super-sized:
The structure, the plush density it shows in the mouth and the impressively long finish.
- 2016-2035
- Magnum only
- ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

### Anticipated maturity:
- 2016-2035

### Further Information:
- **Cultivation system:** Guyot
- **Total acidity:** 5-6%
- **Sugar content:** 0
- **pH level:** 3.5
- **Recommended serving temperature:** 16º-17º Celsius

### Recommended type of glass:
- **Burgundy**