



LA SPINETTA

"making wines with passion"

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

Denomination:

Vintage:
Grape variety:
Alcohol content:
Average production:
Average yield per ha:
First vintage in Magnum:
Award:

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

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Vineyard Selection:

Staderi, 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:
Cellar:
Fermentation:

beginning to middle of October
LA SPINETTA, Castagnole Lanze
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 steel vats for 3 months before bottling, aging in Magnum for another 5-6 years.

Bottling:

no filtration and clarifying
10 years after harvest

Specialties:

Release:

Wine description:

Color:
Bouquet:

defined red

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.

Anticipated maturity:

2016-2035

Available bottle sizes:

Magnum only

Pairings:

ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Further Information:

Cultivation system:

Guyot

Total acidity:

5-6%

Sugar content:

0

pH level:

3.5

Recommended

serving temperature:

16°-17° Celsius

Recommended

type of glass:

Burgundy

