Magnum Riserva Barbaresco Staderi
beautiful aromas of dried fruits and flowers follow through to black berry and plum...

Denomination: Barbaresco DOCG
Vintage: 2005
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 800 Magnums
Average production: 2,500 bottles (0.75l)
First vintage: 2001

Vineyard:
Name/location: Staderi, Neive
type: calcareous
Average vine age: 46-60 years
Average altitude: 270 m a.s.l.
Vineyard size: 6.5 hectares
Special characteristics: southern exposure, grapes for the Riserva Magnum production come from the highest and best part of the Staderi vineyard, sustainable farming, no use of pesticides or herbicides, no use of tractors or other heavy machinery that compresses the ground

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA Castagnole delle Lanze
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled roto-fermenters; malolactic fermentation in oak
Aging: 32-34 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 9 months before bottling; aging in bottle for an additional 5-6 years
Particularities: no filtration, no clarifying
Release: 10 years after harvest

Wine description:
Color: intense vibrant red
Bouquet: beautiful aromas of dried fruits and flowers follow through to black berry and plum
Taste: full body, with chewy tannins and a long and intense finish, very powerful and rich
Evolution: 25-30 years
Available bottle sizes: only as magnum
Pairings: ideal with grilled food, sauced and elaborate red meat and game

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