



LA SPINETTA

"making wines with passion"

Riserva Barbaresco Staderi, exceptionally balanced...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Barbaresco DOCG
2001
100% Nebbiolo
14.5% by vol.
94 points WineSpectator, 3 Glasses Gambero Rosso
1,000 bottles (Magnum 1.5 l)
2,200 (0.75l)
1996

Vineyard:

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

Staderi, Neive
calcareous
35-45 years
270 m
6.5 hectare
south exposure, Neive is the most famous area for making Barbaresco
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
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months
no filtration, no clarifying
4 years after harvest

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:

dense red
complex, explosive scent of fruit, sweet spices, licorice and chocolate

Taste:

thick and concentrated, dark berries, licorice, exceptional balance of sweet tannins and acidity

Evolution:

30 years

Available bottle sizes:

magnum

Pairings:

ideal with grilled food, sauced and elaborate red meat and wild game

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Guyot
5-6%
0
3.6

16°-17° Celsius

Burgundy

