Riserva Barbaresco Starderi, exceptionally balanced...

**Denomination:**
Barbaresco DOCG

**Vintage:**
2001

**Grape variety:**
100% Nebbiolo

**Alcohol content:**
14.5% by vol.

**Received awards:**
94 points WineSpectator, 3 Glasses Gambero Rosso

**Average production:**
1,000 bottles (Magnum 1.5 l)

**Average yield per ha:**
2,200 (0.75l)

**First vintage:**
1996

**Vineyard:**

- **Name/location:** Starderi, Neive
- **Type of soil:** calcareous
- **Average age of vines:** 35-45 years
- **Average altitude:** 270 m
- **Vineyard size:** 6.5 hectare
- **Special characteristics:** 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:** 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 steel vats for 3 months before bottling, aging in bottles for another 12 months
- **Bottling:** no filtration, no clarifying
- **Release:** 4 years after harvest

**Wine description:**

- **Color:** dense red
- **Bouquet:** 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:** Guyot
- **Total acidity:** 5-6%
- **Sugar Content:** 0
- **pH level:** 3.6
- **Recommended serving temperature:** 16º-17º Celsius
- **Recommended type of glass:** Burgundy