



# LA SPINETTA

*"making wines with passion"*

## Riserva Barbaresco Staderi, exceptionally balanced...

### Denomination:

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

Barbaresco DOCG  
2003  
100% Nebbiolo  
14.5% by vol.  
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

Aging:

transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months

Bottling:

no filtration, no clarifying  
4 years after harvest

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

