Riserva Barbaresco Starderi, exceptionally balanced...

**Denomination:**
- Vintage: 2003
- Grape variety: 100% Nebbiolo
- Alcohol content: 14.5% by vol.
- 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
- Specialties: not filtered, not clarified
- Release: 4 years after harvest

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magnum
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**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