



# LA SPINETTA

*"making wines with passion"*

## Riserva Barbaresco Valeirano, long, fine finish...

### Denomination:

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

Barbaresco DOCG  
2003  
100% Nebbiolo  
14.5% by vol.  
800 bottles (Magnum 1.5l)  
2,300 bottles (0.75l)  
1997

### Vineyard:

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

Valeirano, Treiso  
calcareous, rocky  
35-45 years  
450 m  
3 hectare  
south exposure, precipice vineyard  
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 and clarifying  
4 years after harvest

Aging:

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:

deep red  
intense perfume, articulate, yet profound scent of fruit and spices  
full development on the palate, well structured with strong tannins, yet impeccably balanced with a long, fine finish  
30 years  
magnum  
ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Taste:

Evolution:  
Available bottle sizes:  
Pairings:

### 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

