## Riserva Barbaresco Valeirano, dried ginger, white truffle...

### Denomination:
- **Vintage:**
- **Grape variety:**
- **Alcohol content:**
- **Average production:**
- **Average yield per ha:**
- **First vintage in Magnum:**
- **Award:**

### Vineyard:
- **Name/location:**
- **Type of soil:**
- **Average age of vines:**
- **Average altitude:**
- **Vineyard size:**
- **Vineyard Selection:**

### Wine making process:
- **Time of harvest:**
- **Cellar:**
- **Fermentation:**
- **Aging:**
- **Bottling:**
- **Specialties:**
- **Release:**

### Wine description:
- **Color:**
- **Bouquet:**
- **Taste:**
- **Anticipated maturity:**
- **Available bottle sizes:**
- **Pairings:**

### Further Information:
- **Cultivation system:**
- **Total acidity:**
- **Sugar content:**
- **pH level:**
- **Recommended serving temperature:**
- **Recommended type of glass:**

### Barbaresco DOCG
- **2004**
- **100% Nebbiolo**
- **14.5% by vol.**
- **800 Magnum**
- **2,300 bottles (0.75l)**
- **2001**
- **98 points Parker**

### Valeirano, Treiso
calcareous
45-60 years
450 m
3 hectare
Grapes for the Riserva Magnum production come from the highest and best part of the vineyard

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 steal vats for 3 months before bottling, aging in Magnum for another 5-6 years.
no filtration and clarifying
10 years after harvest

defined red
Those delicate tones of dried ginger, white truffle, pressed flower and rose petal are gorgeous on every conceivable level.
The wine is dark, ethereal and brooding. Never still, it displays a quick succession of evolutionary phases even after a few minutes in the glass.
2017-2035
Magnum only
ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

### Guyot
- **5-6%**
- **0**
- **3.5**

### 16º-17º Celsius
### Burgundy