



# LA SPINETTA

"making wines with passion"

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

### Denomination:

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

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

### Vineyard:

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

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

### 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 Magnum for another 5-6 years.

Bottling:

no filtration and clarifying  
10 years after harvest

Specialties:

Release:

### Wine description:

Color:  
Bouquet:

defined red  
Those delicate tones of dried ginger, white truffle, pressed flower and rose petal are gorgeous on every conceivable level.

Taste:

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.

Anticipated maturity:

2017-2035

Available bottle sizes:

Magnum only

Pairings:

ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Further Information:

Cultivation system:

Guyot

Total acidity:

5-6%

Sugar content:

0

pH level:

3.5

Recommended

serving temperature:

16°-17° Celsius

Recommended

type of glass:

Burgundy

