Magnum Riserva Barbaresco Valeirano
beautiful purity of fruit with ripe strawberries, citrus, flowers and spice...

Denomination: Barbaresco DOCG
Vintage: 2005
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards:
Average production: 800 Magnums
Average yield per ha: 2,500 bottles (0.75l)
First vintage: 2001

Vineyard:
Name/location: Valeirano, Treiso calcareous
Soil type:
Average vine age: 46-61 years
Average altitude: 450 m a.s.l.
Vineyard size: 3 hectares
Special characteristics: southern exposure, grapes for the Riserva Magnum production come from the highest and best part of the Valeirano vineyard, sustainable farming, no use of pesticides or herbicides, no use of tractors or other heavy machinery that compresses the ground
Farming:

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA Castagnole delle Lanze alcoholic fermentation for 7-8 days in temperature-controlled roto-fermenters; malolactic fermentation in oak
Fermentation:
Aging: 32-34 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 9 months before bottling; aging in bottle for an additional 5-6 years
Particularities: no filtration, no clarifying
Release: 10 years after harvest

Wine description:
Color: intense vibrant red
Bouquet: beautiful purity of fruit with ripe strawberries, citrus, flowers and spice
Taste: full-bodied, chewy yet with a laser-guided backbone of tannins, goes on for minutes, concentrated yet so fine and beautiful.
Evolution: 25-30 years
Available bottle sizes: only as magnum
Pairings: ideal with grilled food, sauced and elaborate red meat and game
Training system: Guyot
Total acidity: 0
Sugar content: 5.6%
pH level: 3.5
Recommended serving temp: 16-17 Celsius
Recommended glass: Burgundy