



# LA SPINETTA

"making wines with passion"

## Barbaresco Gallina, black cherry, currant, laced with bittersweet cocoa..

### Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Received awards:  
Average production:  
Average yield per ha:  
First vintage/specialty:

Barbaresco DOCG  
2007  
100% Nebbiolo  
14.5% by vol.

11,500 bottles (2.5% of entire wine production)  
2,300 bottles  
1995

### Vineyard:

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

Gallina, Neive  
calcareous  
35-45 years  
270 m  
5 hectare  
south exposure, Neive is the most famous area for making Barbaresco

### 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 20 – 22 months  
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months  
no filtration and clarifying  
3 years after harvest

Aging:

Bottling:

Specialties:  
Release:

### Wine description:

Color:  
Bouquet:

defined red  
winey currant and black cherry fruit, laced with bittersweet cocoa and notes of dried thyme  
focused and appealing for its layers of cherry and currant, tobacco and spice flavors  
25 to 30 years  
normal and Riserva 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  
3.5  
16°-17° Celsius  
Burgundy

