



LA SPINETTA

"making wines with passion"

Barbaresco Staderi, pure plum and rose and a hint of spiced mint...

Denomination:

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

Barbaresco DOCG
2007
100% Nebbiolo
14.5% by vol.
3 glasses
15,500 bottles (4% of entire wine production)
2,200
1996

Vineyard:

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

Staderi, Neive
calcareous
35-45 years
270 m
6.5 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

Aging:

transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months

Bottling:

no filtration, no clarifying
3 years after harvest

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:

dense red
pure plum and rose and a hint of spiced mint
shows a density that lifts the plum and red fruit flavors. Finishes long with firm tannins, allowing the flavors to shine

Evolution:
Available bottle sizes:
Pairings:

25 to 30 years
normal and Riserva Magnum
ideal with grilled food, sauced and elaborate red meat and wild game

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

