

AZIENDA AGRICOLA
LA SPINONA

BARBARESCO DOCG RISERVA



Barbaresco, produced from selected Nebbiolo grapes, has a ruby red colour that tends to garnet red with ageing. Bouquet of jams and strong spices (tobacco and liquorice). Very long and lingering aftertaste. Soft and austere with ageing. The Reserve is produced only in certain vintages.

GRAPE VARIETY: 100% Nebbiolo da Barbaresco.

HARVEST: late October-early November. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft. Cold maceration for 24 hours at 12°C (for certain years).

FERMENTATION: "pied de cuve" with selected yeasts and 15-20 days of fermentation at a controlled temperature (27°C) with open repressing of must over the grape dregs at key stages in the process. Racking and gentle pressing to obtain only the best wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING PROCESS: 36 months in large 25 hectolitre wooden barrels of Allier and Slavonian oak. Ageing also in Bordeaux casks (tonneaux) and barriques.

REFINING: in the bottle for 12-15 months in a temperature-controlled environment.

COLOUR: ruby red, tending to garnet red with ageing.

BOUQUET: jams and strong spices (tobacco and liquorice).

TASTE: very long and lingering aftertaste. Soft and austere with ageing.

ALCOHOL: from 13.5% to 14.5% Vol. (Depending on the vintage)

TO BE SERVED WITH: main courses of meat and mature cheeses. Interesting pairing with hazelnut tart. Sipping wine.

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