

AZIENDA AGRICOLA
LA SPINONA

BARBARESCO DOCG



Made from selected Nebbiolo grapes, Barbaresco has a ruby red colour, and tends to garnet red with ageing. Bouquet of wild berries, spices (white pepper, liquorice), and some aromatic herbs (pine, white mint and laurel). It is velvety, balanced and elegant on the palate. Matured for a minimum of two years.

GRAPE VARIETY: 100% Nebbiolo da Barbaresco.

VINEYARD AREA: 8 hectares.

HARVEST: October. Early November for late years. 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 12-14 days of fermentation at a controlled temperature (28-29°C) with open repressing of must over the grape dregs at key stages of the process. Racking and gentle pressing to obtain only the best wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: from 12-15 months in large 25 hectolitre wooden barrels of Allier and Slavonian Oak.

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

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

BOUQUET: wild berries, spices (white pepper, liquorice) and some aromatic herbs (pine, white mint and laurel).

TASTE: velvety, balanced and elegant.

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

TO BE SERVED WITH: main courses of meat and mature cheeses.

AZ. AGR. LA SPINONA

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