

AZIENDA AGRICOLA  
LA SPINONA

## BAROLO DOCG



Barolo, produced with Nebbiolo grapes from the vineyard of the town of Novello, has a ruby red colour, and tends to an intense garnet red with ageing. The bouquet is complex and combines freshness with elegance and finesse. A flavour with strong tannins but well-balanced and lingering.

**GRAPE VARIETY:** 100% Nebbiolo da Barolo. 4 hectare vineyard in the town of Novello with southern exposure.  
**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 20-25 days of fermentation at a controlled temperature (29-30°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:** Around 30 months in large 25 hectolitre wooden barrels of Allier and Slavonian Oak wood.

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

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

**BOUQUET:** complex, combining freshness with elegance and finesse

**TASTE:** strong presence of tannins with great balance and persistence

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

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

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