



AZIENDA AGRICOLA
La Spinona
BARBARESCO

BARBARESCO BRICCO FASET RISERVA DOCG

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.

VINEYARD AREA: 0,5 Ha approximately.

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. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

FERMENTATION: Natural cold maceration for approximately one day. 20/25 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: 24 months in large 25 hl wooden barrels of Allier and Slavonian Oak, which are 5-10 years old.

REFINING: in the bottle for 12 months in the cellar.

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. The Reserve is produced only in certain vintages.

ALCOHOL: from 14% to 14.5% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5.5 g/L approximately

SUGAR: <0,8 g/L

TO BE SERVED WITH: main courses of meat and cured cheese. Sipping wine.

