

La Spinona Barbaresco Secondine

Azienda Agricola La Spinona

Italy - Piemonte - Barbaresco DOCG

This single-vineyard Barbaresco comes from his 3.5 hectares on the cru of Secondine. It is the commune of Barbaresco below the zone of Rabaja Basa and Paje and is where Gaja's San Lorenzo is located. It is 230 meters above sea level with a southern exposure.

Color: Deep ruby red with a hint of garnet in the reflections.

Bouquet: Bright bouquet full of cherries, raspberries, licorice and floral notes.

Taste: Elegant and refined with delicate, soft tannins. It is fresh, velvety and extremely well balanced.

Specifications

Appellation	Barbaresco DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	Average 70 years
Agricultural Practices	Sustainable
Soil type	Calcareous and stoney with sand.
Vinification	Soft pressing with an initial cold maceration on the skins for 24 hours at 12C. Specially selected yeasts are used. Fermentation takes place for 8 to 10 days in stainless steel at 20 °C under temperature controlled conditions. There is a pumping over on the skins. After a natural malolactic fermentation, the wine is raked and goes through a delicate pressing to obtain only the best wine. The wine stays for 9 months in 15 year old French oak casks of 2500 liters with an additional 12 months in bottle.
Production	250 (9-liter cases)
Pairings	Excellent with game, red meats, truffle dishes and aged cheeses.

