

La Spinetta

Barbaresco, Bordini 2023



RED STILL WINE



ITALY



PIEMONTE



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

On the palate it appears soft and enveloping, with a strong minerality that pleasantly blends with the tannins.

VINIFICATION

Maceration and alcoholic fermentation in temperature-controlled vats for an average period of 14-15 days. Malolactic fermentation done in used (2nd passage) French oak barrels, followed by 20 months of aging. Finally, bottle-aged for about 6 months.

FOOD MATCHING

Rich and powerful dishes such as wild boar create a sophisticated combination with this Barbaresco.

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	J3706123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	5.8g/l Tartaric
SKU	J3706123