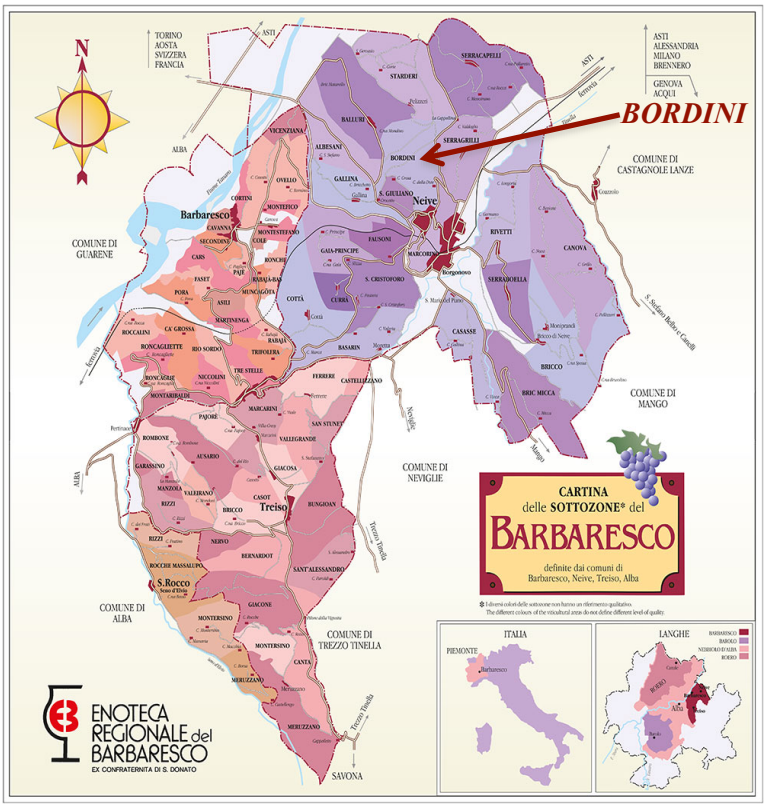
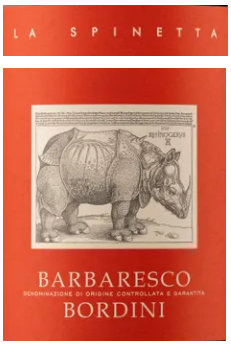
LA SPINETTA

"produrre vini con passione"

In 2006 Giorgio Rivetti bought this 4 hectare plot directly from the last of the Bordini family, who farmed the vineyard for over 300 years. Bordini is located adjacent to the Starderi vineyard on its western corner. Located in the comune of Neive, the vineyard is planted exclusively to the Nebbiolo grape. Bordini yields an elegant, floral Barbaresco that exudes grace. All farming is organic. The vines here are 34-37 years old and reside in calcareous soils at 270 meters above sea level.





LA SPINETTA 2023 BARBARESCO "BORDINI"

All farming is organic. The vines here are 35-38 years old and reside in calcareous soils at 270 meters above sea level.

The wine is aged for 20 months in 5% new and 95% second and third passage barriques. The wine is then transferred to stainless steel vats for 3 months before bottling. It is bottled without fining or filtration. The wine is aged in bottle for an additional 12+ months prior to release. *Certified Organic – made from Organic Grapes + Certified Vegan.*

MADE WITH SUSTAINABLE FARMING ORGANIC GRAPES

92 Points, Jeb Dunnuck: *"From southeast-facing vineyard plots purchased in 2006, the 2023 Barbaresco Bordini pours a transparent ruby hue. Aromas of pomegranate, strawberries, delicate spice, baked earth, and sweet herbs emerge from the glass. Medium-bodied, the palate shows smoothness and finesse from the sandy soils and relatively younger vines, though it closes with a touch of grip and tension. Drink 2026-2036."*

Vineyard video