



LA SPINETTA

"making wines with passion"

Barbera Gallina, a great wine, warm, rich, sexy and feminine...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:

Average production:
Average yield per ha:
First vintage:

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Wine making process:

Time of harvest:
Cellar:
Fermentation:

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:
Taste:
Evolution:
Available bottle sizes:
Pairings:

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Barbera d'Alba DOC
2003
100% Barbera
14.5% by vol.
92 points by Veronelli (Daniel Thomases), silver medal
Decanter
10,000 bottles (3% of entire wine production)
2,500 bottles
1996

Gallina, Neive
calcareous
30 years
270 m
4 hectare (9 acres)
south exposure, located in the center of our Barbaresco Gallina vineyard

end of September / beginning of October
LA SPINETTA Campè, Grinzane Cavour
alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in French oak
entirely in new, medium toasted French oak for 16-18 months
transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 3 months
no filtration and clarifying
26 months after harvest

dark ruby red, solid with vibrant reflections
dense with ripe fruit scents of black berry and plum
warm and rich, feminine, round taste yet good acidity
25 years
normal
poultry, red meat, all types of cheeses

Guyot
6%
0
3.65

16°-17° Celsius

big Bordeaux

