## Barbaresco Gallina, black cherry, wild herbs and tons of harmony...

### Denomination:
- **Barbaresco DOCG**

### Vintage:
- 2006

### Grape variety:
- 100% Nebbiolo

### Alcohol content:
- 14.5% by vol.

### Received awards:
- 93 pts Wine Spectator, 91 pts Wine Advocate, 90 pts Tanzer IWC

### Average production:
- 11,500 bottles (2.5% of entire wine production)

### Average yield per ha:
- 2,300 bottles

### First vintage/specialty:
- 1995

### Vineyard:
- **Gallina, Neive**
- calcareous
- 35-45 years
- 270 m
- 5 hectare
- south exposure, Neive is the most famous area for making Barbaresco

### Wine making process:
- **Time of harvest:** beginning to middle of October
- **Cellar:** LA SPINETTA, Castagnole Lanze
- **Fermentation:** alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 20 – 22 months
- **Aging:** transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 12 months
- **Bottling:** no filtration and clarifying
- **Release:** 3 years after harvest

### Wine description:
- **Color:** defined red
- **Bouquet:** scents of black cherries and wild herbs with notes of dried thyme
- **Taste:** tons of harmony, layered flavors of mocha and blueberry-tinged cassis
- **Evolution:** 25 to 30 years
- **Available bottle sizes:** normal and Riserva Magnum
- **Pairings:** ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

### Further Information:
- **Cultivation system:** Guyot
- **Total acidity:** 5.6%
- **Sugar content:** 0%
- **pH level:** 3.5
- **Recommended serving temperature:** 16º-17º Celsius
- **Recommended type of glass:** Burgundy