Barbaresco Gallina, black cherry, currant, finesse & smooth texture...

### Denomination:
- **Denomination:** Barbaresco DOCG
- **Vintage:** 2008
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- **Received awards:**
  - 93 pts Wine Advocate
  - 90 pts Tanzer IWC
  - Aver.
- **Average production:** 11,500 bottles (2.5% of entire wine production)
- **First vintage/specialty:** 1995

### Vineyard:
- **Name/location:** Gallina, Neive
- **Type of soil:** calcareous
- **Average age of vines:** 50-55 years
- **Average altitude:** 270 m
- **Vineyard size:** 5 hectare
- **Special characteristics:** 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
- **Aging:**
  - Entirely in new, medium toasted French oak for 20 – 22 months
  - Transfer to stainless steal vats for 3 months before bottling
  - Aging in bottles for another 12 months
  - No filtration and clarifying
- **Release:** 3 years after harvest

### Wine description:
- **Color:** defined red
- **Bouquet:**
  - Winey currant and black cherry fruit, laced with bittersweet cocoa and notes of dried thyme
  - Focused and appealing for its layers of cherry and currant, tobacco and spice flavors
  - 25 to 30 years
- **Taste:**
  - 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