Barbaresco Gallina
blueberry and boysenberry are accented by flowers and Asian spice...

Denomination: Barbaresco DOCG
Vintage: 2011
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 3 Glasses Gambero Rosso, 94pts Suckling, 92pts WS, 94pts Vinous
Average production: 11,500 bottles per year
Average yield per ha: 2,300 bottles
First vintage: 1995

Vineyard:
Name/location: Gallina, Neive
gypseous calcareous
Soil type: 50-56 years
Average vine age: 270 m a.s.l.
Average altitude: 5 hectares (11 acres)
Vineyard size: southern exposure
Special characteristics: sustainable, no use of herbicides or pesticides
Farming:

Winemaking process:
Time of harvest: beginning to middle of October
Cellar: LA SPINETTA, Castagneo Lanze
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled rotofermenters; malolactic fermentation in oak
Aging: 20 - 22 months in new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 3 months before bottling, aging in bottles for an additional 12 months
Particularities: no filtration, no clarifying
Release: 3 years after harvest

Wine description:
Color: dense red
Bouquet: black fruits with an exotic Asian fragrance
Taste: ripe fruit aromas and flavors of blueberry and boysenberry are accented by floral notes and Asian spices. The important tannic structure will soften to perfection in a few years
Evolution: 25 to 30 years
Available bottle sizes: 750 ml and magnum Riserva
Pairings: ideal with grilled food, sauced and elaborate red meat and game
Training system: Guyot
Total acidity: 5-6%
Sugar content: 0 gr
pH level: 3.6
Recommended serving temp: 16 - 17 Celsius
Recommended glass: Burgundy