**Barbaresco Gallina**

*rose petal, mint, anise and sweet red berries...*

Denomination: Barbaresco DOCG  
Vintage: 2012  
Grape variety: 100% Nebbiolo  
Alcohol content: 14.5% by vol.  
Awards:  
Average production: 11,500 bottles per year  
Average yield per ha: 2,300 bottles  
First vintage: 1995  

**Vineyard:**  
Name/location: Gallina, Neive  
Soil type: calcareous  
Average vine age: 51-57 years  
Average altitude: 270 m a.s.l.  
Vineyard size: 5 hectares (11 acres)  
Special characteristics: southern exposure  
Farming: sustainable, no use of herbicides or pesticides

**Winemaking process:**  
Time of harvest: beginning to middle of October  
Cellar: LA SPINETTA, Castagnole Lanze  
Fermentation: alcoholic fermentation for 7-8 days in temperature-controlled roto-fermenters; 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: rose petal, mint, anise and sweet red berries  
Taste: a striking, nuanced Barbaresco loaded with class, personality and perfume, the style is pliant and expressive throughout, with a lovely balance of classic tannins and sweet berry fruit  
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