Barbaresco Gallina

*dark red cherry, mint, wild flowers and spices...*

**Denomination:** Barbaresco DOCG

**Vintage:** 2013

**Grape variety:** 100% Nebbiolo

**Alcohol content:** 14.5% by vol.

**Awards:** 94 pts Vinous

**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:** 52-58 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 rotomixers; 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:** dark red cherry, mint, wild flowers and spices

**Taste:** rose petal, bright red stone fruit, French oak and mint overtones develop nicely in the glass, it finishes with terrific energy and a sense of classic Nebbiolo

**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

**Guyot:**

**Total acidity:** 5-6%

**Sugar content:** 0 gr

**pH level:** 3.6

**Recommended serving temp:** 16 - 17 Celsius

**Recommended glass:** Burgundy