**Barbaresco Gallina**

dark cherry, plum, spice, leather, smoke and licorice...

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**Denomination:** Barbaresco DOCG

**Vintage:** 2014

**Grape variety:** 100% Nebbiolo

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

**Awards:** 94 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:** 53-59 years

**Average altitude:** 270 m a.s.l.

**Vineyard size:** 5 hectares (11 acres)

**Special characteristics:** southern exposure, sustainable, no use of herbicides or pesticides

**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 tanks, 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 cherry, plum, spice, leather, smoke and licorice

**Taste:** succulent dark cherries, cinnamon, anise, cedar and new leather meld together in an attractive Barbaresco, the firm tannins end with a sweeter and well balanced finish

**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

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