Barbaresco Gallina

dark red cherries, plums, spices, mint and new leather...

Denomination: Barbaresco DOCG
Vintage: 2015
Grape variety: 100% Nebbiolo
Alcohol content: 14.5% by vol.
Awards: 96 Vinous, 93 Parker
Average production: 11,500 bottles per year
First vintage: 1985

Vineyard:
Name/location: Gallina, Neive
Soil type: calcareous
Average vine age: 54-60 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 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 red cherries, plums, spices, mint and new leather
Taste: vivid and nuanced on the palate, the 2015 is fresh, juicy and delicious, the long, silky finish is laced with exotic floral and spice nuances, all of which add intrigue.
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