Barbaresco Gallina

**sexy aromas of redcurrant, plum, earth, herb, spices and flowers...**

- **Denomination:** Barbaresco DOCG
- **Vintage:** 2016
- **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
dcalcareous
- **Soil type:**
- **Average vine age:** 55-61 years
- **Average altitude:** 270 m a.s.l.
- **Vineyard size:** 5 hectares (11 acres)
southern exposure
- **Special characteristics:** 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:** sexy aromas of redcurrant, plum, earth, herb, spices and flowers
- **Taste:** distinctly rounder, denser texture to the plum and earth flavors, finishes dry and classic, with excellent length and ripe tannins that dust the front teeth
- **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