



# LA SPINETTA

"making wines with passion"

## Barbera Gallina, big and bold, but with certain femininity ...

### Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Received awards:  
Average production:  
Average yield per ha:  
First vintage:

Barbera d'Alba DOC  
2007  
100% Barbera  
14.5% by vol.

10,000 bottles (3% of entire wine production)  
2,500 bottles  
1996

### Vineyard:

Name/location:  
Type of soil:  
Average age of vines:  
Average altitude:  
Vineyard size:  
Special characteristics:

Gallina, Neive  
calcareous  
30 years  
270 m  
4 hectare (9 acres)  
south exposure, located in the center of our Barbaresco Gallina vineyard

### Wine making process:

Time of harvest:  
Cellar:  
Fermentation:

end of September / beginning of October  
LA SPINETTA Campè, Grinzane Cavour  
alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in French oak

Aging:

entirely in new, medium toasted French oak for 16-18 months

Bottling:

transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 3 months

Specialties:

no filtration and clarifying

Release:

26 months after harvest

### Wine description:

Color:  
Bouquet:

solid ruby red  
concentrated, scents of ripe red fruit and peppery black cherry and chocolate,

Taste:

big and bold with certain femininity, great acidity

Evolution:

25 years

Available bottle sizes:

normal

Pairings:

poultry, red meat, all types of cheeses

### Further Information:

Cultivation system:  
Total acidity:  
Sugar content:  
pH level:  
Recommended serving temperature:  
Recommended type of glass:

Guyot  
6%  
0  
3.65  
  
16°-17° Celsius  
  
big Bordeaux

