Barbara Gallina, wonderful texture, smooth and sexy length...

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

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

**Wine making process:**
- **Time of harvest:**
- **Cellar:**
- **Fermentation:**
- **Aging:**
- **Bottling:**
- **Specialties:**
- **Release:**

**Wine description:**
- **Color:**
- **Bouquet:**
- **Taste:**
- **Evolution:**
- **Available bottle sizes:**
- **Pairings:**

**Further Information:**
- **Cultivation system:**
- **Total acidity:**
- **Sugar content:**
- **pH level:**
- **Recommended serving temperature:**
- **Recommended type of glass:**

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**Barbera d’Alba DOC**
- **Year:** 2008
- **Grape:** 100% Barbera
- **Alcohol content:** 14.5% by vol.
- **Wine Advocate:** 91 pts
- **Average production:** 10,000 bottles (3% of entire wine production)
- **Average yield per ha:** 2,500 bottles
- **First vintage:** 1996

**Gallina, Neive**
- **Type of soil:** calcareous
- **Average age of vines:** 37 years
- **Average altitude:** 270 m
- **Vineyard size:** 4 hectare (9 acres)

- **South exposure, located in the center of our Barbaresco Gallina vineyard**

- **Harvest:** end of September / beginning of October
- **Cellar:** LA SPINETTA Campè, Grinzane Cavour
- **Fermentation:** 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
- **Release:** 26 months after harvest

- **Color:** solid ruby red
- **Bouquet:** cranberry and raspberry with a hint of mint on the nose
- **Taste:** smooth and sexy with certain femininity and spice, great acidity makes it a long wine that lasts
- **Evolution:** 25 years
- **Pairings:** poultry, red meat, all types of cheeses

**Further Information:**
- **Cultivation system:** Guyot
- **Total acidity:** 6%
- **Sugar content:** 0%
- **pH level:** 3.65
- **Recommended serving temperature:** 16-17°C
- **Recommended type of glass:** big Bordeaux