Barbetta Gallina, feminine and sexy, great red fruit and strong round acidity

**Denomination:**
Barbera d’Alba DOC

**Vintage:**
2009

**Grape variety:**
100% Barbera

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

**Received awards:**
92 pts Wine Spectator

**Average production:**
10,000 bottles (3% of entire wine production)

**Average yield per ha:**
2,500 bottles

**First vintage:**
1996

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

**Wine making process:**
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
entirely in new, medium toasted French oak for 16-18 months
transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 3 months
no filtration and clarifying
26 months after harvest

**Wine description:**
solid ruby red
offers a vivid array of blackberry, raspberry and black cherry fruit that’s intense, ripe and rich without being heavy
big and bold with certain femininity and spice, great acidity
25 years
normal
poultry, red meat, all types of cheeses

**Further Information:**
Guyot
6%
0
3.65
16°-17° Celsius
big Bordeaux