



LA SPINETTA

"making wines with passion"

Barbera Gallina, serious with great fruit and strong balanced acidity...

Denomination:

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

Barbera d'Alba DOC
2010
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
38 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
offers a vivid array of blackberry, raspberry and black cherry fruit, which is ripe and rich without being heavy
serious and bold with certain femininity and spice, great balanced acidity

Taste:

25 years

Evolution:

normal

Available bottle sizes:

poultry, red meat, all types of cheeses

Pairings:

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

