Barb era Gallina, serious with great fruit and strong balanced acidity...

**Denomination:**
Barbara d’Alba DOC

**Vintage:**
2010

**Grape variety:**
100% Barbera

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

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

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

**First vintage:**
1996

**Vineyard:**
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:**
end of September / beginning of October
LA SPINETTA Campè, Grinzane Cavour
alcoholic fermentation for 6-7 days in rotorementers 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, which is ripe and rich without being heavy serious and bold with certain femininity and spice, great balanced acidity
25 years
normal
poultry, red meat, all types of cheeses

**Evolution:**
25 years

**Available bottle sizes:**
normal

**Pairings:**

**Further Information:**

**Cultivation system:**
Guyot

**Total acidity:**
6%

**Sugar content:**
0

**pH level:**
3.65

**Recommended serving temperature:**
16°-17° Celsius

**Recommended type of glass:**
big Bordeaux