Barbera Gallina
*aromas of dark fruits, truffles and flowers...*

Denomination: Barbera d’Alba DOC 2011
Vintage: 100% Barbera
Grape variety: 14,5% by vol.
Alcohol content: 93 pts James Suckling
Awards: 10,000 bottles per year
Average production: 2,500 bottles
Average yield per ha: 1996
First vintage: 1996

Vineyard:
Name/location: Gallina, Neive
Soil type: calcareous
Average vine age: 40 years
Average altitude: 270 m a.s.l.
Vineyard size: 4 hectares (9 acres)
Special characteristics: southern exposure, sustainable, no use of pesticides or herbicides
Farming:

Winemaking process:
Time of harvest: end of September / beginning of October
Cellar: LA SPINETTA Campe, Grinzane Cavour
Fermentation: alcoholic fermentation for 6-7 days in temperature-controlled roto-fermenters; malolactic fermentation in French oak barrels
Aging: 16-18 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 6 months before bottling; aging in bottle for an additional 8 months
Particularities: no filtration, no clarifying
Release: 30 months after harvest

Wine description:
Color: dense ruby red
Bouquet: wonderful aromas of dark fruits, truffles and flowers
Taste: full and smoky with characteristic earthy flavors and dark fruit. This is a velvety Barbera with a mesmerizingly long finish.
Evolution: 25 years
Available bottle sizes: 750 ml and magnum
Pairings: poultry, red meat and all types of cheese
Training system: Guyot
Total acidity: 6% Sugar content: 0
pH level: 3.65
Recommended serving temp: 16-17 Celsius
Recommended glass: