

Barbera Gallina

aromas of blueberry, shaved-dark-chocolate and spice...



Denomination: Barbera d'Alba DOC
 Vintage: 2012
 Grape variety: 100% Barbera
 Alcohol content: 14,5% by vol.
 Awards: 92 pts James Suckling
 Average production: 10,000 bottles per year
 Average yield per ha: 2,500 bottles
 First vintage: 1996

Vineyard:

Name/location: Gallina, Neive
 Soil type: calcareous
 Average vine age: 41 years
 Average altitude: 270 m a.s.l.
 Vineyard size: 4 hectares (9 acres)
 Special characteristics: southern exposure
 Farming: sustainable, no use of pesticides or herbicides

Winemaking process:

Time of harvest: end of September / beginning of October
 Cellar: LA SPINETTA Campè, 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 blueberry, shaved-dark-chocolate and spice
 Taste: full and smoky with characteristic earthy flavors and dark fruit, a velvety Barbera with firm tannins and a long, flavorful 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:

