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

Winemaking process:
Time of harvest: end of September / beginning of October
Cellar:
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 full and smoky with characteristic earthy flavors and dark fruit, a velvety Barbera with firm tannins and a long, flavorful finish
Taste: 25 years
Evolution: 750 ml and magnum
Available bottle sizes:
poultry, red meat and all types of cheese
Pairings:
Training system:
Total acidity: 6% G"uyot
Sugar content:
pH level: 0
Recommended serving temp: 3.65
Recommended glass: 16-17 Celsius

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