Barbera Gallina

*aromas of blueberry, and Sachertorte chocolate cake...*

Denomination: Barbera d’Alba DOC
Vintage: 2013
Grape variety: 100% Barbera
Alcohol content: 14.5% by vol.
Awards: 10,000 bottles per year
Average production: 2,500 bottles
First vintage: 1996

Vineyard:
Name/location: Gallina, Neive
type: calcareous
Age: 42 years
Altitude: 270 m a.s.l.
Size: 4 hectares (9 acres)
Orientation: 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: aromas of blueberry, and Sachertorte chocolate cake
Taste: a generous and rich Barbera with loads of character, full and very fresh, with a juicy, fruity 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: