



LA SPINETTA

"making wines with passion"

Riserva Barbaresco Gallina, full bodied with solid tannins...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage/specialty:

Barbaresco DOCG
2001
100% Nebbiolo
14.5% by vol.
92 points WineSpectator
1,000 bottles (Magnum 1.5l)
2,300 bottles (0.75l)
1995

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Gallina, Neive
calcareous
35-45 years
270 m
5 hectare
south exposure, Neive is the most famous area for making Barbaresco
Grapes for the Riserva Magnum production come from the highest and best part of the vineyard

Wine making process:

Time of harvest:
Cellar:
Fermentation:

beginning to middle of October
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in oak entirely in new, medium toasted French oak for 32 – 34 months
transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months
no filtration and clarifying
4 years after harvest

Aging:

Bottling:

Specialties:
Release:

Wine description:

Color:
Bouquet:

defined red
elegance of the Nebbiolo with scents of violets and aromas of currant and red raspberry
complex, full bodied with solid tannins, yet round with unusual sweeter sensations

Taste:

Evolution:
Available bottle sizes:
Pairings:

30 years
Magnum
ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself

Further Information:

Cultivation system:
Total acidity:
Sugar content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Guyot
5-6%
0
3.5

16°-17° Celsius

Burgundy

