**Denomination:**
- Vintage:
- Grape variety: 100% Nebbiolo
- Alcohol content: 14.5% by vol.
- Received awards: 92 points WineSpectator
- Average production: 1,000 bottles (Magnum 1.5l)
- Average yield per ha: 2,300 bottles (0.75l)
- First vintage/specialty: 1995

**Vineyard:**
- Name/location: Gallina, Neive
- Type of soil: calcareous
- Average age of vines: 35-45 years
- Average altitude: 270 m
- Vineyard size: 5 hectare
- Special characteristics: 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: beginning to middle of October
- Cellar: LA SPINETTA, Castagnole Lanze
- Fermentation: 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
- Aging: transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months
- Bottling: no filtration and clarifying
- Specialties: 4 years after harvest

**Wine description:**
- Color: defined red
- Bouquet: elegance of the Nebbiolo with scents of violets and aromas of currant and red raspberry
- Taste: complex, full bodied with solid tannins, yet round with unusual sweeter sensations
- Evolution: 30 years
- Available bottle sizes: Magnum

Pairings: ideal with grilled food, sauced and elaborate red meat and wild game, or just to be enjoyed by itself.

**Further Information:**
- Cultivation system: Guyot
- Total acidity: 5-6%
- Sugar content: 0
- pH level: 3.5
- Recommended serving temperature: 16º-17º Celsius
- Recommended type of glass: Burgundy