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

**Denomination:**
- **Vintage:**
- **Grape variety:** 100% Nebbiolo
- **Alcohol content:** 14.5% by vol.
- **Average production:**
- **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:**
- **Bottling:** transfer to stainless steal vats for 3 months before bottling, aging in bottles for another 12 months
- **Specialties:** no filtration and clarifying
- **Release:** 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