



LA SPINETTA

"making wines with passion"

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

Denomination:

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

Barbaresco DOCG
2003
100% Nebbiolo
14.5% by vol.
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

Aging:

transfer to stainless steel vats for 3 months before bottling, aging in bottles for another 12 months

Bottling:

no filtration and clarifying
4 years after harvest

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:

30 years

Evolution:

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

Guyot
5-6%
0
3.5

16°-17° Celsius

Burgundy

