



# LA SPINETTA

"making wines with passion"

## Riserva Barbaresco Gallina, sheer delight and power...

### Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Average production:  
Average yield per ha:  
First vintage in Magnum:  
Award:

Barbaresco DOCG  
2004  
100% Nebbiolo  
14.5% by vol.  
800 Magnum  
2,300 bottles (0.75l)  
2001  
96 points Parker

### Vineyard:

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

Gallina, Neive  
calcareous  
35-45 years  
270 m  
5 hectare  
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 Magnum for another 5-6 years.

Bottling:

no filtration and clarifying  
10 years after harvest

Specialties:

Release:

### Wine description:

Color:  
Bouquet:

defined red  
The fine intensity and pristine quality of the bouquet could make one think the wine is younger than it really is. Smoked ham, licorice, dried flowers, rosehip, anise seed and balsam notes all stand to attention. The wine has evolved gracefully these past years and promises to continue down its glorious path.

Taste:

2016-2035

Anticipated maturity:

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:

16°-17° Celsius

Recommended

type of glass:

Burgundy

