Magnum Riserva Barbaresco Gallina

*a wine with tension and form with beautiful blueberry, spice and mineral character...*

**Denomination:** Barbaresco DOCG

**Vintage:** 2005

**Grape variety:** 100% Nebbiolo

**Alcohol content:** 14.5% by vol.

**Awards:**

**Average production:** 800 Magnums

**Average yield per ha:** 2,500 bottles (0.75l)

**First vintage:** 2001

**Vineyard:**

**Name/location:** Gallina, Neive

**Soil type:** calcareous

**Average vine age:** 36-46 years

**Average altitude:** 270 m a.s.l.

**Vineyard size:** 5 hectares

**Special characteristics:** southern exposure, grapes for the Riserva Magnum production come from the highest and best part of the Gallina vineyard, sustainable farming, no use of pesticides or herbicides, no use of tractors or other heavy machinery that compresses the ground

**Farming:**

**Winemaking process:**

**Time of harvest:** beginning to middle of October

**Cellar:** LA SPINETTA Castagnole delle Lanze

**Fermentation:** alcoholic fermentation for 7-8 days in temperature-controlled roto-fermenters; malolactic fermentation in oak

**Aging:** 32-34 months in entirely new, medium toast French oak barrels

**Bottling:** transfer to stainless steel vats for 9 months before bottling; aging in bottle for an additional 5-6 years

**Particularities:** no filtration, no clarifying

**Release:** 10 years after harvest

**Wine description:**

**Color:** intense vibrant red

**Bouquet:** dense and velvety with lots of chocolate, berry and spice character

**Taste:** a wine with tension and form with beautiful blueberry, spice and mineral character, full body, polished and chewy tannins and a long and flavorful finish

**Evolution:** 25-30 years

**Available bottle sizes:** only as magnum

**Pairings:** ideal with grilled food, sauced and elaborate red meat and game

**Training system:** Guyot

**Total acidity:** 0

**Sugar content:** 5.6%

**pH level:** 3.5

**Recommended serving temp:** 16-17 Celsius

**Recommended glass:** Burgundy