



## Barbaresco Gallina

### Variety

100% Nebbiolo

### Vineyard

*Location:* Neive Gallina, Plot 10, Sub-plots 114, 327

*Characteristics:* 200 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

*Age:* one section of 50 years, and one more recently planted section of 10 years

*Size:* 2 hectares

*Yield:* 60 quintals/hectare

### Harvesting period

First week of October

### Production

3,000 bottles

### Vinification

Great care taken over the cultivation of the vines, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing, alcoholic fermentation and maceration in stainless steel for 25 days at a controlled temperature of 28-29° C. Malolactic fermentation follows in December.

### Maturing

80% aged in 15-hectoliter French oak barrels, 20% in 225-liter barrels, for around 24 months. Bottling takes place at the end of the summer, with a further six months of bottle ageing before release on the market.

### Sensory characteristics

Ruby-red color with pale garnet tinges. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, spices and violets (typical of Nebbiolo). Mouth-filling tannins, excellent persistence on the palate.

