



BARBARESCO DOCG **GALLINA**

Vine variety: Nebbiolo.

Origin: Gallina first growth located in the Municipality of Neive.

Altitude: 320 ms a.s.l.

Exposure: South-East.

Vines/ha: 3500.

Vine training method: Guyot.

Soil: sandstone, marly, clay and silty.

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in stainless steel tanks at controlled temperature (28°C), followed by malolactic fermentation in wooden casks.

Ageing: 18 months in french oak barrels (500 liters) and further 18 months on big oak casks.

Refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: ruby red tending to garnet.

Aroma: tons of fruit, spice and coffee.

Ethereal, spicy, with nuances of tobacco and chocolate.

Flavor: austere tannin, full bodied and very elegant.

Pairing: perfect with braised meats, beef stew, fondue with truffles and seasoned cheese.

Serving temperature: 18°C.

