



## 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.



750 ml



### NOTE

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