



BARBARESCO GALLINA RISERVA DOCG

Grapes: 100% Nebbiolo

Location: Neive, Vigna Gallina

Vineyards planting dates: 1953, 1963, 1971

Yield: 40 to 45 hl / hectare

Elevation: 170-250 m.

Bottles produced: 2.000 bottles

Winemaking: fermentation in stainless steel tanks at 28°C and 15 - 18 days of maceration.

Ageing: 20 months aging in oak casks of 25 hl, extra 15 months in barrels from 5 to 7 hl French oak and at least 6 months in bottle.

Tasting notes: Ruby red color with garnet, enveloping and complex aromas with spicy notes of licorice, pepper, leather.