



TECHNICAL SHEET

BARBARESCO GALLINA

DESCRIPTION

100% Nebbiolo from the Liste Lunghe and Bricco parcels of the Gallina vineyard in Neive. Planting years: 1951 and 1961. Yield: 40-43 hl/ha. Altitude: 194 m. Production: 3,800-6,600 bottles.

WINEMAKING

Fermentation in stainless steel at a controlled temperature of 25 °C, with pump-overs every 4 hours and délestage halfway through fermentation.

AGEING

24 months in 25 hl Slavonian oak casks.

HOW THE WINE HAS EVOLVED

Before the changes introduced from the 2020 vintage with Andrea's arrival, Ugo made one Barbaresco Gallina from all three parcels: Piazzola, Liste Lunghe and Bricco. They were vinified separately and then blended. The composition described here refers to the current range, not to every historical vintage.

TASTING NOTES

Ruby red colour tending to garnet, enveloping and complex aromas with spicy notes of licorice, pepper, leather and rose. On the palate it is full-bodied and austere, with remarkable harmony and balance; a wine of aristocratic character.

SERVING AND PAIRING

Pair with stews, braised red meat, game and mature cheeses. If matured, it is a perfect meditation wine. Serving temperature: 61 – 64 °F (16 – 18 °C).

YEAR	REVIEWS	ALCOHOL
2023	Kerin O'Keefe 95 Decanter 94 — "Wine of the vintage"	—
2022	Kerin O'Keefe 96	—
2021	Kerin O'Keefe 97 The Wine Advocate 95+	—
2020	Kerin O'Keefe 95	—
2019	Kerin O'Keefe 96	—
2018	Wine Enthusiast 92	—
2017	Wine Enthusiast 95 Kerin O'Keefe 96 (Late Release)	—
2016	Wine Enthusiast 91	—
2015	The Wine Advocate 91 Wine Enthusiast 95	14,5%
2014	Ernesto Gentili 90 Wine Enthusiast 91 The Wine Advocate 89 Wine Surf 3.5/5	14,5%
2013	Wine Enthusiast 92 Migliori Vini d'Italia 90	14,5%
2012	Parker 94 Wine Enthusiast 93	14,5%