



TECHNICAL SHEET

BARBARESCO GALLINA RISERVA

DESCRIPTION

100% Nebbiolo from the Bricco parcel of the Gallina vineyard in Neive, planted in 1951. Yield: 40-43 hl/ha. Altitude: 240 m. Production in 2019: 1,536 bottles. Production in 2021: 3,369 bottles, 127 magnums and 30 jeroboams.

WINEMAKING

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

AGEING

2019 vintage: 30 months in 7 hl French oak tonneaux. 2021 vintage: 30 months in a 25 hl Slavonian oak cask.

HOW THE WINE HAS EVOLVED

Earlier Riservas came from a selected part of Bricco and were aged in tonneaux; in some older vintages, an initial period in cask was followed by further ageing in tonneaux. The 2021 vintage uses the entire Bricco parcel and is aged in a 25 hl cask.

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

Very good with stews, braised red meat, game and mature cheese. If matured it is the perfect wine for meditation. Serving temperature: 61 – 64 °F (16 – 18 °C).

YEAR	REVIEWS	ALCOHOL
2021	Kerin O'Keefe 98	—
2019	Gambero Rosso — "Vini Rari", Vini d'Italia guide Kerin O'Keefe 97 — #34 of 2024	—
2011	Migliori Vini d'Italia 93	14,5%
2010	Wine Enthusiast 90	14,5%