



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%



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%



TECHNICAL SHEET

BARBARESCO

DESCRIPTION

100% Nebbiolo from the Piazzola parcel of the Gallina vineyard in Neive, planted in 1975. Yield: 40-45 hl/ha. Altitude: 210-233 m. Production: 3,800-6,600 bottles. First vintage released: 2020.

WINEMAKING

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

AGEING

18-24 months in a 25 hl Slavonian oak cask.

YEAR	REVIEWS	ALCOHOL
2023	Kerin O'Keefe 94	—
2022	Kerin O'Keefe 95 The Wine Advocate 92	15%
2021	Kerin O'Keefe 95	—
2020	Kerin O'Keefe 95	—



TECHNICAL SHEET

Barbera d'Alba Superiore Vigna Gallina

VINEYARD AND PRODUCTION

100% Barbera from the Gallina vineyard in Neive, from vines planted in 1960 and 1982. Yield: 40-45 hl/ha. Altitude: 170-250 m. Production: 3,600 bottles.

WINEMAKING

Fermentation in stainless steel at a controlled temperature of 25 °C, with 8-12 days of skin maceration.

AGEING

18 months in 27.5 hl oak casks, followed by a further 12 months in bottle.

VINTAGE	REVIEWS	ALCOHOL
2021	Kerin O'Keefe 93/100 The Wine Advocate 91/100	15,5%
2020	Kerin O'Keefe 92/100 The Wine Advocate 92/100	15%
2019	The Wine Advocate 91/100	
2018	The Wine Advocate 90/100	

Scores and alcohol levels refer to the reviewed vintages. Please contact the winery for information on the available vintage.



TECHNICAL SHEET

Barbera d’Alba DOC

VINEYARD AND PRODUCTION

100% Barbera from the Gallina vineyard in Neive, from vines planted in 1975. Yield: 45 hl/ha. Altitude: 170-230 m. Production: 3,600 bottles.

WINEMAKING

Fermentation in stainless steel at a controlled temperature of 25 °C.

AGEING

2022 vintage: 6 months in 25 hl oak casks. 2024 vintage: 6 months in 7 hl tonneaux.

VINTAGE	REVIEWS	ALCOHOL
2024	Kerin O’Keefe 92/100	14%
2022	Kerin O’Keefe 93/100 The Wine Advocate 89/100	14%

Scores and alcohol levels refer to the reviewed vintages. Please contact the winery for information on the available vintage.



TECHNICAL SHEET

LANGHE NEBBIOLO

DESCRIPTION

100% Nebbiolo from the Gallina vineyard in Neive, from vines planted in 2015. Yield: 40-45 hl/ha. Altitude: 170 m. Production: 4,400 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

6 months in 25 hl Slavonian oak casks.

TASTING NOTES

Ruby red colour tending to garnet. Fine, delicate, persistent and characteristic nose with hints of berries. Pleasantly bitter on the palate, velvety with good complexity, fresh and persistent on the finish.

SERVING AND PAIRING

Entrées of meat and vegetables, fondue with truffles, agnolotti, white meats and medium-aged cheeses. Serve at 18 °C.

YEAR	REVIEWS	ALCOHOL
2024	Kerin O’Keefe 93	—
2015	The Wine Advocate 87	14%



TECHNICAL SHEET

LANGHE ARNEIS

DESCRIPTION

100% Arneis from vineyards in the municipality of Guarene, Roero, planted in 1990. Yield: 60-65 hl/ha. Altitude: 180-250 m. Production: 3,000 bottles.

WINEMAKING

Grapes are gently crushed and pressed, using dry ice to reduce oxidation and lower the temperature. Fermentation takes place in stainless steel at 13 °C (55 °F), followed by a further 5 months at 5 °C (41 °F), with bâtonnage every two days.

AGEING

At least 6/9 months in bottle.

TASTING NOTES

Full straw yellow, almost golden; intense, broad aromas with notes of apple, ripe banana and sage; on the palate it is fully satisfying, soft, full-bodied and persistent.

SERVING AND PAIRING

At a temperature of 8 – 9 °C (46 – 48 °F); perfect with appetizers, soups, pasta or risotto, fish, shellfish and seafood salads.

YEAR	REVIEWS	ALCOHOL
2024	Kerin O’Keefe 92	—
2017	The Wine Advocate 87	14,5%