



# La Spinetta

A distinguished single-vineyard Barbera from the Gallina cru, uniting Piedmontese power with remarkable finesse and aromatic clarity.



## Vigneto Gallina Barbera d'Alba 2019

Piedmont, Italy

### Region and Vineyards

The Gallina vineyard is located in the **commune of Neive**, in the heart of the Barbaresco zone. While Gallina is historically celebrated for Nebbiolo, La Spinetta was among the first to recognize its suitability for **high-quality Barbera**. Facing full **south** and sitting at **250 metres above sea level**, the 13.5-acre site benefits from optimal sun exposure, promoting ripeness and concentration without sacrificing freshness.

The soils are composed of **calcareous marl with high proportions of light-colored sand**, offering excellent drainage and contributing to the vineyard's distinct mineral signature. These well-aerated soils allow for deeper root systems and lower yields, enhancing both aromatic precision and structural depth. The microclimate, moderated by gentle breezes from the surrounding hills, helps retain acidity and finesse in the fruit—essential qualities in Barbera from top sites.

### Winemaking

Made from **100% Barbera**, the wine undergoes a meticulous vinification process aimed at preserving freshness while building depth. Maceration and **alcoholic fermentation last for 11 days** in temperature-controlled stainless steel vats. Malolactic fermentation takes place in **French oak barrels**, with **30% new** and the remainder second use, followed by **12 months of barrel aging**.

Once blended, the wine rests for an additional **6 months in bottle**, allowing it to gain aromatic integration and textural harmony. This gentle and focused approach to oak aging avoids masking the variety's natural brightness, while contributing structure and longevity.

### Tasting Notes

- **Color:** Ruby-red with violet hues.
- **Aroma:** Aromatically layered with notes of **ripe cherry, cinnamon, green pepper**, and subtle floral accents. Hints of spice and vanilla emerge with air.
- **Palate:** Bright and lifted, with a fresh, elegant attack leading to flavors of **rose, wild berries**, and refined oak. The tannins are smooth and velvety, and the finish is **long, focused, and precise**.

Alcohol :14,50 %

Composition: 100% Barbera



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## Did you know?

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Gallina is one of La Spinetta's **flagship crus**, traditionally associated with Nebbiolo. However, this Barbera demonstrates the site's exceptional **versatility**, delivering a wine that rivals the complexity and aging potential of more exalted Piedmontese reds.

## Wine Pairing Ideas

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- **Tagliatelle with wild boar ragù** – The wine's acidity balances the richness of game meat while echoing the dish's herbal tones.
- **Roasted quail with balsamic glaze** – Elevates the wine's fruit and spice character without overwhelming its finesse.
- **Grilled eggplant parmigiana** – A vegetarian dish that matches the Barbera's lively acidity and supple texture.
- **Toma Piemontese** – A local cheese whose creamy profile enhances the wine's softness and floral depth.



### Robert Parker (RP) : **92 Points** (2018)

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*The La Spinetta 2018 Barbera d'Alba Gallina is balanced and bright with dark fruit, pressed blackberry, plum and sweet potting soil. The wine is soft and richly textured, making it perfect to pair across from a classic roast pork dinner.*



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