



# La Spinetta

A refined single-cru Nebbiolo from Neive's Gallina vineyard, combining floral finesse and depth with classic Barbaresco elegance.



## Barbaresco Gallina 2018

Piedmont, Italy

### Region and Vineyards

The **Gallina vineyard** is located in **Neive**, one of the three core communes of the Barbaresco DOCG in Piedmont. Facing **due south** at **250 metres above sea level**, this cru benefits from abundant sunlight and ideal drainage, ensuring full ripeness of Nebbiolo while preserving its natural acidity. The soils consist of **calcareous marl with high sand content**, a composition that enhances the finesse and aromatic expression of the grape.

Gallina is known for yielding wines of **balance, elegance, and depth**, with softer tannins than those found in Barolo, yet no less structure. The sandy component of the soils contributes to a lifted bouquet, while the marl provides the backbone necessary for aging. This cru has become emblematic of La Spinetta's style—**expressive, floral, and terroir-driven**—and is cultivated with meticulous care to preserve its identity and typicity vintage after vintage.

### Winemaking

This **100% Nebbiolo** is vinified with a focus on elegance and terroir transparency. The grapes undergo a **16-day maceration and alcoholic fermentation** in temperature-controlled tanks to gently extract color and tannin. Malolactic fermentation takes place in **French oak barrels**, of which **20% are new** and the rest second use.

The wine is aged for **18 months in barrel**, followed by **8 months in bottle**, allowing tannins to soften and aromatic layers to harmonize. The restrained use of oak and moderate extraction preserve the grape's floral and red fruit character while lending structure for aging.

### Tasting Notes

- **Color:** Light ruby red with delicate transparency.
- **Aroma:** Aromatically refined with notes of **raspberry, rosehip**, and fresh **tarragon**, showing both ripeness and herbal complexity.
- **Palate:** Harmonious and classic, with flavors of **cherry, red currant**, and subtle spice. The tannins are present and well-structured, framing a **long, balanced finish** with vibrant acidity.

Alcohol :14,50 %

Composition: 100% Nebbiolo



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## Did you know?

La Spinetta was one of the first producers to elevate **Gallina to single-vineyard status** within the Barbaresco DOCG. Once part of blended crus, Gallina now stands as a benchmark for Neive's potential to deliver **precise, age-worthy Nebbiolo** of great typicity and finesse.

## Wine Pairing Ideas

- **Braised veal cheeks with truffle mash** – The wine's acidity and tannic grip cut through richness and enhance umami depth.
- **Porcini mushroom risotto** – A regional match for Nebbiolo's earthiness and structure.
- **Duck breast with cherry glaze** – A classic pairing with the wine's red fruit and herbal undertones.
- **Aged Fontina** – Enhances the wine's finesse and brings out its subtle floral notes.



### Robert Parker (RP) : 95 Points (2018)

*With fruit from Neive, the La Spinetta 2018 Barbaresco Gallina Vürsù is packaged in a heavy glass bottle (with 10,500 produced). The wine is extremely polished and tight, especially at this young stage, with a pretty assembly of wild berry, grilled herb, blue flower and crushed stone. What's terrific here is that no element is out of place. These different characteristics all work together to create lasting balance, and I'm sure that this sensation will only become more evident as the wine takes on more bottle age.*



### James Suckling (JS) : 95 Points (2017)

*A beautiful, focused red with intensity and brilliance, showing cherry, watermelon, truffle and mushroom aromas and flavors. It's full-bodied, yet tight and refined. Long finish. Try after 2023.*



### Robert Parker (RP) : 94 Points (2017)

*La Spinetta's 2017 Barbaresco Gallina Vürsù draws its fruit from a site in Neive with old vines. Intensity and richness are two qualities often associated with the wine made at this historic estate. A rotofermenter is used during winemaking to increase color concentration and richness, although its use is carefully measured and calculated says Giorgio Rivetti. The house style embraces barrique aging, and you get some soft spice and spent ember as a result. The 2017 vintage is distinguished by extra tightness, and you sense that in this wine. Some 10,500 bottles were made. (ML)*



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