



Barolo *Galina*

TECHNICAL DATA

Red Grapes Variety: Nebbiolo 100% clone MICHET

Production area: “Galina“ area (south of La Morra Hill)

Soil: limestone soil with fine sand

Vineyards surface area: about 0,8 ha.

Altitude: 280-300 m. s.l.m.

Exposure: south

Vineyards age: 2014 (3/4) 1950 (1/4)

Total production: about 5500 bottles

Vinification: about 4 weeks of maceration in stainless tank at 26/28 degree temperature control; pumping over twice a day for the entire duration of fermentation.

Fining: in big Barrel 43 HL , slovenian oak, non toasted for 18/24 months. Bottling between august of the third year after the harvest. Then fining in bottle for 24 months.

CRISSANTE ALESSANDRIA

ORGANOLEPTIC CHARACTERISTICS

Tasting notes: intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Delicate vanilla nuances and liquorice. Full bodies, warm and well balanced with soft tannins. Meditation wine, delicious already, lasts long time.