

BARBARESCO GALLINA 2011

“Ugo Lequio”

Produced with Nebbiolo grapes from the “cru” Gallina located in the historic town of Neive; vineyards whose year of planting dates back respectively to 1953, 1963, 1971 south-facing, suitable area to give wines with good structure, persistent and enduring over time, famous for their elegance. Yield: 40 to 45 hl / hectare.

Elevation: 170-250 m.

WINEMAKING

Fermentation takes place in temperature controlled stainless steel tanks 15 – 18 days of maceration.

REFINING

20 months aging in oak casks of 25 hl aging 6 months in bottle.

FEATURES

Ruby red color with garnet, enveloping and complex aromas with spicy notes of licorice, pepper, leather and pink. The palate is supported by the body and austere, remarkable harmony balance; Wine of aristocratic personality.

SERVING AND PAIRING

Very good together with stews, braised red meat or game and seasoned cheese. If matured it is the perfect wine for meditation. To be served at the temperature of 59/65 °F

