

# **Barbaresco Gallina Ugo Lequio**

## **Magnum**

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

