

Barolo

Controlled and Guaranteed Designation of Origin

Galina

Refined nuances of fruit and spices

Subtle hints of jam and fruit syrup blend with caramel, chocolate, and sweet spices to characterize this limited-production wine.

Yitigco: Nebbiolo - Michet grown using the Guyot method with sustainable viticulture. A rare and highly prized sub-variety, it produces important wines with a surprising bouquet.

Yendemmia: hand-picked in mid-October to allow for optimal ripening of the polyphenols and fruit responsible for the elegance and expressiveness of Barolo Galina.

Yinification: Gentle destemming with light crushing and cold static maceration for 1 day. Alcoholic fermentation at 24° C for 20 days with frequent punching down. Subsequent racking of the cap for further maceration for one month, during which the wine acquires volume, amplifying the spicy and fruity sensations thanks to the significant natural lysis of the yeasts.

Aging: in oak for about two and a half years, the first 18 months in second and third passage barrels and the following year in medium-small Slavonian barrels. Aged in the bottle for one year, during which the sweet floral and fruity notes blend with the more severe spicy and toasted notes. The generous Barolo Galina reveals more complex balsamic and ethereal tones of licorice and tar.

Serving suggestion: Temperature: 16-18°C. The elegance of Barolo Galina lo makes it ready to drink now; 15-20 years.

Pairings: The intense sweet fruity tones combined with warmer spicy notes and the good structure of the soft tannins make it very pleasant and easy to pair with both hot and cold appetizers, savory pies and first courses, structured red or white meat main courses (duck, guinea fowl), and medium and long-age cheeses.

Tasting notes

Color: intense and brilliant ruby red.

Aroma: intense hints of jam and fruit in syrup blend with sweet spices such as licorice or slightly toasted chocolate and caramel. These are followed by delicate notes of violet, rose, and medicinal herbs.

Taste: elegant spicy notes with hints of black berry jam and powdered chocolate combine with soft tannins to give a generous silky structure. Pleasant leather and tar finish.

Vineyard characteristics

Area of origin: Galina — La Morra. The Galina designation is a continuation of the Bricco Chiesa subzone, which descends towards Roggeri and acquires a hilly, bowl-shaped conformation, particularly suited to prolonged daily exposure to the sun.

Exposure: Southeast **Average**

altitude: 290 m above sea level

Planting aid: 2011

Soil: Fossil marl from Sant'Agata.

