



## Barolo *Galina*

### TECHNICAL DATA

**Red Grapes Variety:** Nebbiolo 100%

**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

**Total production:** about 5500 bottles

**Vinification:** about 2 weeks of maceration in stainless tank at 28 degree temperature control; “Follatura manuale” and remontage process 4 times for day for the first 5 days until the end of pressing process.

**Fining:** in French oak barrels (barriques and tonneaux) of 2,25 and 7q for 24 months. Bottling between august of the third year after the harvest. Then fining in bottle.

# 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.