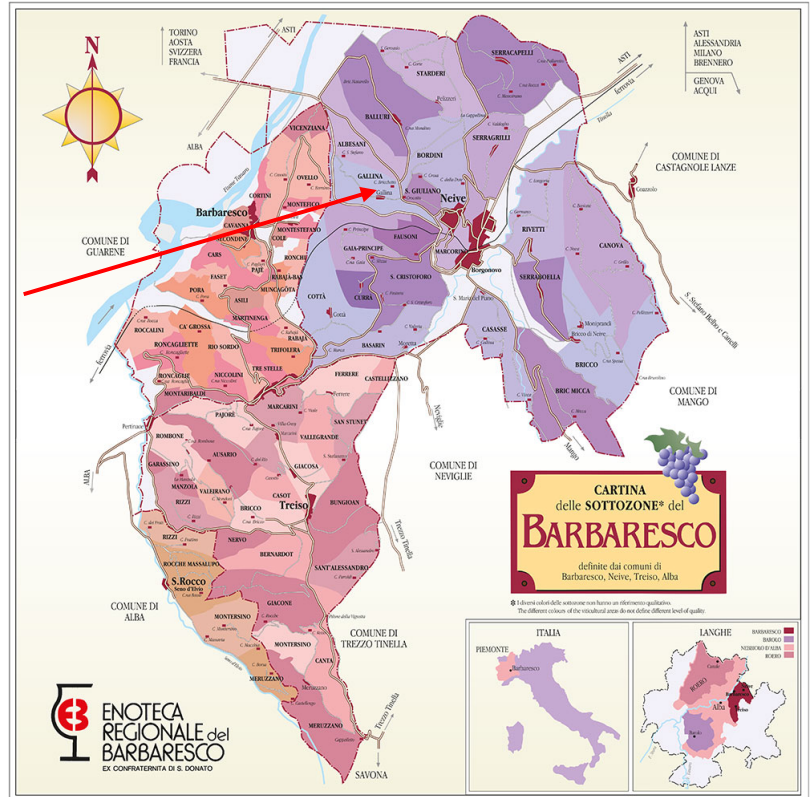


LA SPINETTA
"produrre vini con passione"

Gallina was the first Cru vineyard LA SPINETTA acquired for the production of Barbaresco, in 1995.

The vines in Gallina are between 55 and 60 years old. The hillside, 270 meters (885 ft) above sea level, faces entirely south. The ground is primarily calcareous, typical for the Crus of Barbaresco. What really sets Gallina apart is the fullness, richness and fruitiness of the grapes. Both the Barbera and Nebbiolo wines are opulent and full-bodied, which when combined with aging in oak, result in extremely sexy and elegant wines with a fantastic aging potential.

6-pk wooden case



LA SPINETTA 2014 BARBARESCO DOCG "GALLINA"

The Barbaresco "Gallina" is aged in 20% new and the remaining second passage, followed by 18 months of aging in stainless steel. Bottle aging for about 8 months. It is un-fined and un-filtered, and it is released no sooner than 3 years after harvest. Farming is organic. There is no use of herbicides or pesticides.

94 Points, Vinous: *"La Spinetta's 2014 Barbaresco Vigneto Gallina is super-polished and refined. Sweet floral notes meld crystalline bright red stone fruit in a mid-weight, nuanced Barbaresco long on polish and class. Rose petal, bright red stone fruit, French oak and mint overtones develop nicely in the glass. The 2014 finishes with terrific energy and a sense of classic Nebbiolo austerity that is one of the signatures of the vintage. Historically, Gallina is the least impressive of the Spinetta Barbarescos, and yet it has proven to have the most consistent track record of aging."*

94 Points, Wine Advocate: *"This is a beautiful wine and one that I preferred (ever so slightly) over the Barbaresco Staderi Vürsù of the same vintage. The 2014 Barbaresco Gallina Vürsù is especially elegant and fine, rendering the idea that its future evolution has a long way to go. That profound elegance continues to the palate where the wine wraps softly over the senses. That fine, but equally powerful nature of the wine's textural richness is what stands out most here. The mouthfeel is just fantastic."*

93 Points, Wine Spectator: *"Macerated cherry, plum and spice aromas and flavors are allied to eucalyptus, menthol, saline and mineral elements. Taut and tannic, with a lingering, vibrant finish echoing the fruit and underbrush notes. Best from 2022 through 2033."*