Crissante Alessandria

Barolo Galina Magnum

Barolo Galina by Crissante Alessandria offers enhanced refinement and aging potential thanks to its large format. Aromas of red fruit, spice, and floral notes evolve into a rich and balanced palate, with a long, elegant finish.

Appellation
DOCG

Region
Piedmont

Country
Italy

Wine type
Red

Blend
Barolo

Vintage
2015

Alcohol %
15

Bottle size (ml)
1500

Elevation
980

Soil
Limestone with fine sand

Vineyard
Southern exposure planted 2014

Flavor profile

Brilliant garnet red in the glass, this wine opens with an intense and layered bouquet of ripe red fruits, cherry, blackberry, and dried apricot, elegantly intertwined with delicate floral notes, sweet vanilla, tobacco, and subtle balsamic hints of mint.

Food paring

A perfect companion to rich first courses such as tagliatelle with meat ragù, truffle risotto, or tajarin with butter and sage, as well as braised meats, roast lamb, beef fillet, wild boar stew, and aged cheeses like Castelmagno or Parmigiano Reggiano.

Tasting notes

Warm, rich, and beautifully velvety on the palate, it mirrors the aromatic complexity with generous fruit and spice, supported by noble, exceptionally smooth, and seamlessly integrated tannins. The finish is long, harmonious, and impeccably dry, leaving lingering impressions of fruit, spice, and refined depth.

Winemaking

About 4 weeks of maceration in stainless tank at temp. Control; pumping over twice a day for the entire duration of fermentation.

Aging

In big Barrel 43 HL, Slovenian oak, not toasted for 18/24 months. Bottling between August of the third year after the harvest. Then finishing in bottle for 24 months.

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