



# 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.*

## Flavor profile

Intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Full bodies, warm and well balanced with soft tannins.

## Food pairing

Pair with homemade Italian pasta with beef or mushrooms and perhaps even some truffles on top.

## Tasting notes

Intense garnet red. Intense and elegant nose with hints of ripe fruits, apricot and blackberries. Delicate vanilla nuances and liqueur. Full bodies, warm and well balanced with soft tannins. Meditation wine, delicious already, lasts long time.

## 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.

## Appellation

DOCG

## Region

Piedmont

## Country

Italy

## Wine type

Red

## Blend

Barolo

## Alcohol %

15

## Bottle size (ml)

1500

## Elevation

980

## Soil

Limestone with fine sand

## Vineyard

Southern exposure planted 2014