



Crissante Alessandria Barolo Galina

Barolo Galina by Crissante Alessandria is a refined and expressive expression of Nebbiolo, shaped by the distinctive character of its vineyard. It reveals elegant aromas of red berries, dried rose, delicate spice, and subtle balsamic nuances. On the palate, it is structured yet harmonious, with fine tannins, vibrant acidity, and a long, persistent finish that highlights both finesse and territorial depth.

Appellation

DOCG

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Barolo

Vintage

2007, 2013, 2014, 2015, 2019, 2020

Alcohol %

15

Bottle size (ml)

750

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 pairing

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.