



Crissante Barolo Galina

La Morra, Piedmont, Italy

Crissante is a family-owned and managed winery. Their estate is in the rural Ruggeri community next to La Morra municipality, in the heart of the classic and historical Langhe hills wine area. This area is of old winemaking tradition, famous for the production of Barolo, Barbera, and Dolcetto. The family had passed winemaking knowledge through generations, blending cultural background and historical memory with more modern technical

skills. The wines are made respecting natural harvest timing, careful fermentations, long refinements in cask, and aging in the bottle.

Tasting Notes

Intense garnet red color. Aromas of herbs, flowers, and toast. Complex palate with flavors of ripe black cherry, black currant, plums, dark chocolate. Long persistence.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pairs well with Steak Frites, ragu, and rich cheeses. Serve between 60 and 65°F.

Technical Data

Production area:	Galina (La Morra)
Appellation:	Barolo DOCG
Varietals:	100% Nebbiolo
Vinification:	Indigenous yeast fermented in stainless steel tanks for 3 weeks at 79 degrees.
Vineyard:	Planted 1956. Clayey limestone with traces of fine sand,
Elevation:	900-1000ft
Harvest:	Sept 25-Oct 15th
Farming:	Certified Integrated Crop Management
Aging:	12 months in Barrique and 700-liter casks.
Production:	<500 cases
Alcohol:	15%
Residual sugar:	0 gr/lt
Acidity:	6.7 g/lt
Cellaring:	Another 5-10 years