



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2005 ASILI
VARIETY	100% NEBBIOLO
VINEYARD	ASILI
TOTAL SURFACE	3.0 HECTARS / 7.5 ACRES
EXPOSURE	SOUTH - WEST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 24 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 6 MONTHS IN BOTTLES
BOTTLING	JUNE 2009
LONGEVITY	20 - 25 YEARS
TOTAL PRODUCTION	13,333 BOTTLES
VINTAGE CHARACTER	CLASSIC VINTAGE WITH INTENSE AND BRIGHT FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	INTENSE AND COMPLEX WINES, GREAT REFINEMENT AND BREED, RED FRUIT ON THE NOSE
FOOD MATCH	FRESH EGG-PASTA, RISOTTO, WHITE AND RED MEAT, GAME AND VENAISON, CHEESES