



**WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO**

WINE	<b>2008 BARBARESCO</b>
VARIETY	100% NEBBIOLO
VINEYARD	DIFERENT VINEYARDS IN THE DOCG ZONE
SOIL	LIMESTONE, RICH IN CALCIUM WITH SANDY VEINS
VINTAGE	FULL BODIED VINTAGE, FIRM STRUCTURE, INTENSE FRUIT AND POWERFUL TANNINS. BEST BETWEEN 2015 AND 2020
VINIFICATION	STAINLESS STEEL TANKS, 24 DAYS FERMENTATION ON THE SKIN AT 30°C (85°F). PUMPING OVER 2-3 TIMES A DAY
AGEING	24 MONTHS IN LARGE OAK CASKS
BOTTLING	APRIL 2011
TOTAL PRODUCTION	250,000 BOTTLES / 21,000 CASES
FOOD MATCH	EGG PASTAS, RISOTTO, POULTRY AND RED MEAT, GAME AND VENAISON, CHEESES