



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2007 MUNCAGOTA
VARIETY	100% NEBBIOLO
VINEYARD	MOCCAGATTA
TOTAL SURFACE	3.9 HECTARS / 9.8 ACRES
EXPOSURE	SOUTH –EAST
SOIL	CALCAREOUS LIMESTONE
VINIFICATION	FERMENTATION AT 30°C/85°F / SKIN CONTACT TIME OF 28 DAYS / MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 6 MONTHS IN BOTTLES
BOTTLING	JUNE 2011
TOTAL PRODUCTION	13,333 BOTTLES
LONGEVITY	20 YEARS
VINTAGE CHARACTER	FULL BODY VINTAGE WITH INTENSE AND RICH FRUIT, RIPE, POWERFUL TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	ELEGANT, INTENSE WINES WITH A REFINED FLORAL BOUQUET AND FIRM TANNIC FINISH
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES