



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

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| WINE | BARBARESCO RISERVA 1999 MOCCAGATTA |
| VARIETY | 100% NEBBIOLO |
| VINEYARD | MOCCAGATTA |
| TOTAL SURFACE | 3.9 HECTARS / 9.6 ACRES |
| EXPOSURE | SOUTH -EAST |
| SOIL | CALCAREOUS LIMESTONE WITH SANDY VEINS |
| VINIFICATION | FERMENTATION AT 30°C/85°F FOR 21 DAYS ON THE SKINS MALOLACTIC COMPLETED |
| AGEING | 36 MONTHS IN OAK BARRELS (25 TO 50 HL.), 8 MONTHS IN BOTTLES |
| BOTTLING | JUNE 2003 |
| TOTAL PRODUCTION | 16,675 BOTTLES |
| VINTAGE CHARACTER | CLASSIC VINTAGE OF GREAT COMPLEXITY AND FULL BODY, INTENSE FRUIT, FIRM TANNINS AND VERY LONG FINISH |
| VINEYARD CHARACTER | EXTREMELY ELEGANT, INTENSE FRUIT IN A REFINED BOUQUET |
| LONGEVITY | 18 -22 YEARS |
| FOOD MATCH | FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES |