



**TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO**

WINE	<b>BARBARESCO RISERVA 2007 MONTEFICO</b>
VARIETY	100% NEBBIOLO
VINEYARD	<b>MONTEFICO</b>
TOTAL SURFACE	3.0 HECTARS / 7.5 ACRES
EXPOSURE	SOUTH
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
LONGEVITY	20 YEARS
TOTAL PRODUCTION	13,333 BOTTLES
VINTAGE CHARACTER	FULL BODY VINTAGE WITH INTENSE AND RICH FRUIT, RIPE, POWERFUL TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	SOLID STRUCTURE, INTENSE MINERALITY, SPICY FRUIT, SLOW MATURING TANNINS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES