



**WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO**

WINE	<b>2003 NEBBIOLO LANGHE</b>
GRAPE VARIETY	100% NEBBIOLO
SINGLE-VINEYARD	BLEND OF DIFFERENT VINEYARDS
SOIL	LIMESTONE, RICH IN CALCIUM
EXPOSURE	SOUTH-EST, SOUTH, SOUTH-WEST
VINTAGE	GREAT VINTAGE, FULL AND RICH, LOADED WITH FRUIT AND SPICY NOTES. DRINK UNTIL 2008
VINIFICATION	STAINLESS-STEEL, 30°C, 10 DAYS ON THE SKINS
AGEING	6 MONTHS IN LARGE OAK BARRELS
BOTTLING DATE	SEPTEMBER 2004
TOTAL PRODUCTION	80,000 BOTTLES (6,500 CASES)
FOOD MATCHING	SALAMI , GRILLED VEGETABLES, PASTAS AND LIGHT MEAT DISHES