



WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	2006 NEBBIOLO LANGHE
GRAPE VARIETY	100% NEBBIOLO
SINGLE-VINEYARD	BLEND OF DIFFERENT VINEYARDS IN BARBARESCO
SOIL	LIMESTONE, RICH IN CALCIUM AND SANDY VEINS
EXPOSURE	SOUTH-EST, SOUTH, SOUTH-WEST
VINTAGE	VERY GOOD VINTAGE, BALANCED, LOADED WITH BLACK FRUIT AND SPICY NOTES.
VINIFICATION	STAINLESS-STEEL, 30°C, 18 DAYS ON THE SKINS
AGEING	6 MONTHS IN LARGE OAK BARRELS
BOTTLING DATE	OCTOBER 2005
TOTAL PRODUCTION	80,000 BOTTLES (6,500 CASES)
FOOD MATCHING	SALAMI , GRILLED VEGETABLES, PASTAS AND LIGHT MEAT DISHES