



WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	2007 NEBBIOLO LANGHE
GRAPE VARIETY	100% NEBBIOLO
SINGLE-VINEYARD	BLEND OF DIFFERENT VINEYARDS IN BARBARESCO
SOIL	LIMESTONE, RICH IN CALCIUM AND SANDY VEINS
EXPOSURE	SOUTH, WEST, EAST
VINTAGE	FULL BODY, BALANCED, LOADED WITH RIPE BLACK FRUIT AND SPICY NOTES.
VINIFICATION	CONCRETE VATS AT 28°C (80°F), 22 DAYS ON THE SKINS
AGEING	6 MONTHS IN LARGE OAK BARRELS
BOTTLING DATE	OCTOBER 2008
TOTAL PRODUCTION	80,000 BOTTLES (6,500 CASES)
FOOD MATCHING	GRILLED VEGETABLES, PASTAS AND POULTRY DISHES