



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2000 OVELLO
VARIETY	100% NEBBIOLO
VINEYARD	OVELLO
TOTAL SURFACE	6.5 HECTARS / 16.25 ACRES
EXPOSURE	SOUTH-WEST, WEST
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 2004
TOTAL PRODUCTION	15,000 BOTTLES AND 1,000 MAGNUMS
VINTAGE CHARACTER	WARM VINTAGE WITH FULL BODY, RIPE FRUIT, SOFT TANNINS AND VERY GOOD DRINKABILITY
VINEYARD CHARACTER	INTENSE, BRIGHT FRUIT WITH A YOUTHFUL FEELING ON THE PALATE AND NICE TANNIC FINISH
LONGEVITY	12- 15 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES