



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2004 OVELLO
VARIETY	100% NEBBIOLO
VINEYARD	OVELLO
TOTAL SURFACE	6.5 HECTARS / 16.30 ACRES
EXPOSURE	SOUTH-WEST, WEST
SOIL	CALCAREOUS LIMESTONE AND CLAY
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 24 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2008
TOTAL PRODUCTION	12,000 BOTTLES AND 680 MAGNUMS
VINTAGE CHARACTER	CLASSIC VINTAGE WITH INTENSE AND FOCUSED FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED WINES WITH BRIGHT FRUIT MATCHED BY YOUTHFUL TANNINS ON THE FINISH
LONGEVITY	15- 20 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES