



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2007 OVELLO
VARIETY	100% NEBBIOLO
VINEYARD	OVELLO
TOTAL SURFACE	8.0 HECTARS / 21.00 ACRES
EXPOSURE	SOUTH-WEST, WEST
SOIL	CALCAREOUS LIMESTONE AND CLAY
VINIFICATION	FERMENTATION AT 30°C/85°F / SKIN CONTACT TIME OF 28 DAYS / MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 6 MONTHS IN BOTTLES
BOTTLING	JUNE 2011
TOTAL PRODUCTION	14,266BOTTLES AND 1,200 MAGNUMS
LONGEVITY	20 YEARS
VINTAGE CHARACTER	FULL BODY VINTAGE WITH INTENSE AND RICH FRUIT, RIPE, POWERFUL TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED WINES WITH INTENSE RED FRUIT MATCHED BY YOUTHFUL TANNINS ON THE FINISH
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES