



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 1999 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 2003
TOTAL PRODUCTION	16,915 BOTTLES AND 1,200 MAGNUMS
VINTAGE CHARACTER	CLASSIC VINTAGE OF GREAT COMPLEXITY AND FULL BODY, INTENSE FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED WITH INTENSE, FORWARD, FRESH FRUIT AND A FIRM TANNIC FINISH
LONGEVITY	18 - 22 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES