



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2007 PORA
VARIETY	100% NEBBIOLO
VINEYARD	PORA
TOTAL SURFACE	8,0 HECTARS / 21,0 ACRES
EXPOSURE	SOUTH, SOUTH-WEST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F / SKIN CONTACT TIME OF 28 DAYS / MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2011
TOTAL PRODUCTION	16,666 BOTTLES
LONGEVITY	20 YEARS
VINTAGE CHARACTER	FULL BODY VINTAGE WITH INTENSE AND RICH FRUIT, RIPE, POWERFUL TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	MEDIUM BODY, RICH AND BROAD FRUIT WITH EARTHY NOTES AND EARLY MATURING TANNINS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES