



#### TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	<b>BARBARESCO RISERVA 2007 RIO SORDO</b>
VARIETY	100% NEBBIOLO
VINEYARD	<b>RIO SORDO</b>
TOTAL SURFACE	5.0 HECTARS / 12.50 ACRES
EXPOSURE	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	13,333 BOTTLES
LONGEVITY	20 YEARS
VINTAGE CHARACTER	FULL BODY VINTAGE WITH INTENSE AND RICH FRUIT, RIPE, POWERFUL TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	ELEGANT WINES OF MEDIUM BODY, SILKY TANNINS AND LONG FINISH
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES