



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 1996
VARIETY	100% NEBBIOLO
VINEYARD	RIO SORDO
TOTAL SURFACE	4.51 HECTARS / 11.27 ACRES
EXPOSURE	SOUTH-WEST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 18-20 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN OAK BARRELS (25 TO 50 HL), 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2000
TOTAL PRODUCTION	11.740 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE, FIRM TANNINS, INTENSE FRUIT AND COLOUR, VERY LONG FINISH
VINEYARD CHARACTER	COMPLEX AND ELEGANT, SPICY NOTES IN THE FRUIT LONG, FIRM FINISH
LONGEVITY	20-25 YEARS
VINEYARD OWNERS	<i>ALUTTO, FERRERO</i>