



PRODUTTORI del BARBARESCO

SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G. RISERVA MONTESTEFANO 2017

Grape variety: 100% Nebbiolo

MGA: Montestefano

Vineyard size: 3.9 hectares (9.6 acres)

Vineyard exposure: south / south-east

Soil: calcareous limestone

Vinification: fermentation at 30°C (85°F),
28 days of skin contact time, malolactic
completed

Ageing: in 25-50 hl oak barrels for at least
30 months

Bottling date: june 2021

Total production: 14,486 bottles and 1,090
magnums

Vintage: medium body vintage with intense
mineral and spicy aromas, balanced ripe
tannins and elegant finish

Vineyard character: full bodied, dark and ripe
fruit, thick on the palate, powerful finish

Longevity: 20 years from the vintage

Vineyard owners: Gonella, Maffei, Marcarino,
Rivella, Rocca, Vacca

Food matches: fresh egg-pasta dishes, risotto,
white and red meat, game, venaison



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