



PRODUTTORI del BARBARESCO

SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

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

Grape variety: 100% Nebbiolo

MGA: Muncagota

Vineyard size: 4,5 hectares (11 acres)

Vineyard exposure: 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: 10,000 bottles

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

Vineyard character: elegant, intense wines with
a refined floral bouquet and firm tannic finish

Longevity: 20 years from the vintage

Vineyard owners: Bellora, Casetta, Lignana,
Viglino

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



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