



PRODUTTORI del BARBARESCO

SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

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

Grape variety: 100% Nebbiolo

MGA: Ovello

Vineyard size: 20.3 hectares (50 acres)

Vineyard exposure: south - west / west

Soil: calcareous limestone and clay

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: 17,2744 bottles and 1,128 magnums

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

Vineyard character: full bodied wines with intense red fruit matched by youthful tannins on the finish

Longevity: 20 years from the vintage

Vineyard owners: Audasso, Cavallo, Cravanzola, Gonella, Grasso, Maffei, Odore, Sarotto, Unio, Vacca, Varaldo

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



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