



#### TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	<b>BARBARESCO RISERVA 2000 ASILI</b>
VARIETY	100% NEBBIOLO
VINEYARD	<b>ASILI</b>
TOTAL SURFACE	2.5 HECTARS / 6.25 ACRES
EXPOSURE	SOUTH
SOIL	CALCAREOUS CLAY AND LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 21 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN OAK BARRELS (25 TO 50 HL.), 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2004
LONGEVITY	12 - 15 YEARS
TOTAL PRODUCTION	13,000 BOTTLES
VINTAGE CHARACTER	WARM VINTAGE WITH FULL BODY, RIPE FRUIT, SOFT TANNINS AND VERY GOOD DRINKABILITY
VINEYARD CHARACTER	FULL BODIED WINE, INTENSE AND COMPLEX, TIGHT IN ITS YOUTH, VERY ELEGANT
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES