



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2001 ASILI
VARIETY	100% NEBBIOLO
VINEYARD	ASILI
TOTAL SURFACE	3.0 HECTARS / 7.5 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 LARGE OAK BARRELS / 18 MONTHS IN BOTTLES
BOTTLING	JUNE 2005
LONGEVITY	20 - 25 YEARS
TOTAL PRODUCTION	13,333 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE WITH FULL BODY, RIPE FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	MEDIUM BODIED WINE, INTENSE AND COMPLEX, TIGHT IN ITS YOUTH, GREAT BREED
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES