



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2004 ASILI
VARIETY	100% NEBBIOLO
VINEYARD	ASILI
TOTAL SURFACE	3.0 HECTARS / 7.5 ACRES
EXPOSURE	SOUTH
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 24 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2008
LONGEVITY	15 - 20 YEARS
TOTAL PRODUCTION	10,000 BOTTLES
VINTAGE CHARACTER	CLASSIC VINTAGE WITH INTENSE AND FOCUSED FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	INTENSE AND COMPLEX WINES, TIGHT IN THEIR YOUTH, GREAT BREED
FOOD MATCH	FRESH EGG-PASTA, RISOTTO, WHITE AND RED MEAT, GAME AND VENAISON, CHEESES