



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 1996
VARIETY	100% NEBBIOLO
VINEYARD	ASILI
TOTAL SURFACE	2.5 HECTARS / 6.25 ACRES
EXPOSURE	SOUTH
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 18-20 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN OAK BARRELS (25 TO 50 HL.), 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2000
LONGEVITY	20-25 YEARS
TOTAL PRODUCTION	10,020 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE, FIRM TANNINS, INTENSE FRUIT AND COLOUR, VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED WINE, INTENSE AND COMPLEX, TIGHT IN ITS YOUTH
VINEYARDS OWNERS	<i>GIACOSA, VIGLINO</i>