



#### TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	<b>BARBARESCO RISERVA 1997</b>
VARIETY	100% NEBBIOLO
VINEYARD	<b>ASILI</b>
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 2001
LONGEVITY	15-18 YEARS
TOTAL PRODUCTION	14,338 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE, FULL BODY, SUPPLE, SOFT TANNINS, RIPE FRUIT, VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED WINE, INTENSE AND COMPLEX, TIGHT IN ITS YOUTH
VINEYARDS OWNERS	<i>GIACOSA, VIGLINO</i>