



WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	2003 BARBARESCO
VARIETY	100% NEBBIOLO
VINEYARD	DIFERENT VINEYARDS IN THE DOCG ZONE
SOIL	LIMESTONE, RICH IN CALCIUM WITH SANDY VEINS
VINTAGE	FULL BODIED VINTAGE, RIPE FRUIT WITH BLACK CHERRY NOTES SUPPORTED BY NICE SOFT TANNINS AND GOOD LENGHT DRINK UNTIL 2023
VINIFICATION	STAINLESS STEEL TANKS, 18 DAYS FERMENTATION ON THE SKIN AT 30°C (85°F). PUMPING OVER 2-4 TIMES A DAY
AGEING	20 MONTHS IN OAK CASKS
BOTTLING	JUNE 2005
TOTAL PRODUCTION	204,000 BOTTLES (17,000 CASES)
FOOD MATCH	EGG PASTA WITH RICH SAUCES, RISOTTO, POULTRY AND RED MEAT DISHES, CHEESES