



WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	2005 BARBARESCO
VARIETY	100% NEBBIOLO
VINEYARD	DIFERENT VINEYARDS IN THE DOCG ZONE
SOIL	LIMESTONE, RICH IN CALCIUM WITH SANDY VEINS
VINTAGE	FULL BODIED VINTAGE, WARM FRUIT CHARACTER SUPPORTED BY INTENSE AND RIPE TANNINS. LONG FINISH. BEST BETWEEN 2009 AND 2020
VINIFICATION	STAINLESS STEEL TANKS, 20 DAYS FERMENTATION ON THE SKIN AT 30°C (85°F). PUMPING OVER 2-3 TIMES A DAY
AGEING	20 MONTHS IN OAK CASKS
BOTTLING	APRIL 2008
TOTAL PRODUCTION	204,000 BOTTLES / 17,000 CASES
FOOD MATCH	EGG PASTA, RISOTTO, POULTRY AND RED MEAT, GAME AND VENAISON, CHEESES