



WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	2006 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 RIPE TANNINS. BEST BETWEEN 2010 AND 2020
VINIFICATION	STAINLESS STEEL TANKS, 24 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 2009
TOTAL PRODUCTION	230,000 BOTTLES / 19,000 CASES
FOOD MATCH	EGG PASTAS, RISOTTO, POULTRY AND RED MEAT, GAME AND VENAISON, CHEESES