



#### TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

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| WINE               | <b>BARBARESCO RISERVA 2000 MOCCAGATTA</b>  |
| VARIETY            | 100% NEBBIOLO  |
| VINEYARD           | <b>MOCCAGATTA</b>  |
| TOTAL SURFACE      | 3.9 HECTARS / 9.6 ACRES  |
| EXPOSURE           | SOUTH -EAST  |
| SOIL               | CALCAREOUS LIMESTONE WITH SANDY VEINS  |
| VINIFICATION       | FERMENTATION AT 30°C/85°F FOR 21 DAYS ON THE SKINS<br>MALOLACTIC COMPLETED             |
| AGEING             | 36 MONTHS IN OAK BARRELS (25 TO 50 HL.), 8 MONTHS IN BOTTLES                           |
| BOTTLING           | JUNE 2004  |
| TOTAL PRODUCTION   | 15,700 BOTTLES   |
| VINTAGE CHARACTER  | WARM VINTAGE WITH FULL BODY, RIPE FRUIT, SOFT TANNINS AND VERY GOOD DRINKABILITY       |
| VINEYARD CHARACTER | EXTREMELY ELEGANT, INTENSE, BRIGHT FRUIT WITH A REFINED BOUQUET AND FIRM TANNIC FINISH |
| LONGEVITY          | 12 - 15 YEARS  |
| FOOD MATCH         | FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES           |