



**TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO**

WINE	<b>BARBARESCO RISERVA 2001 MOCCAGATTA</b>
VARIETY	100% NEBBIOLO
VINEYARD	<b>MOCCAGATTA</b>
TOTAL SURFACE	3.9 HECTARS / 9.8 ACRES
EXPOSURE	SOUTH -EAST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 21 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 18 MONTHS IN BOTTLES
BOTTLING	JUNE 2005
TOTAL PRODUCTION	16,666 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE WITH FULL BODY, RIPE FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	EXTREMELY ELEGANT, INTENSE, BRIGHT FRUIT WITH A REFINED FLORAL BOUQUET AND FIRM TANNIC FINISH
LONGEVITY	20 - 25 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES