



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2004 MOCCAGATTA
VARIETY	100% NEBBIOLO
VINEYARD	MOCCAGATTA
TOTAL SURFACE	3.9 HECTARS / 9.8 ACRES
EXPOSURE	SOUTH -EAST
SOIL	CALCAREOUS LIMESTONE
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 24 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2008
TOTAL PRODUCTION	10,000 BOTTLES
VINTAGE CHARACTER	CLASSIC VINTAGE WITH INTENSE AND FOCUSED FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	ELEGANT, INTENSE WINES WITH A REFINED FLORAL BOUQUET AND FIRM TANNIC FINISH
LONGEVITY	15 - 20 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES