



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

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| 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 |