



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 1996
VARIETY	100% NEBBIOLO
VINEYARD	MOCCAGATTA
TOTAL SURFACE	3.85 HECTARS / 9.6 ACRES
EXPOSURE	SOUTH -EAST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 18-20 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN OAK BARRELS (25 TO 50 HL.), 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2000
TOTAL PRODUCTION	17,305 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE, FIRM TANNINS, INTENSE FRUIT AND COLOUR, VERY LONG FINISH
VINEYARD CHARACTER	EXTREMELY ELEGANT, INTENSE FRUIT IN A REFINED BOUQUET
LONGEVITY	20-25 YEARS
VINEYARDS OWNERS	<i>BELLORA, CASETTA, LIGNANA, VIGLINO</i>