



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 1997
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 2001
TOTAL PRODUCTION	18,286 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE, FULL BODY, SUPPLE, SOFT TANNINS, RIPE FRUIT, VERY LONG FINISH
VINEYARD CHARACTER	EXTREMELY ELEGANT, INTENSE FRUIT IN A REFINED BOUQUET
LONGEVITY	12-15 YEARS
VINEYARDS OWNERS	<i>BELLORA, CASETTA, LIGNANA, VIGLINO</i>