



**TECHNICAL SHEET**, PRODUTTORI DEL BARBARESCO

WINE	<b>BARBARESCO RISERVA 1996</b>
VARIETY	100% NEBBIOLO
VINEYARD	<b>MONTEFICO</b>
TOTAL SURFACE	3.36 HECTARS / 8.4 ACRES
EXPOSURE	SOUTH
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	5,740 BOTTLES
VINTAGE CHARACTER	GREAT VINTAGE, FIRM TANNINS, INTENSE FRUIT AND COLOUR, VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED, BALANCED, INTENSE SPICY FRUIT, SLOWLY MATURING
LONGEVITY	20-25 YEARS
VINEYARDS OWNERS	<i>GRASSO, ROCCA</i>