



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2004 MONTESTEFANO
VARIETY	100% NEBBIOLO
VINEYARD	MONTESTEFANO
TOTAL SURFACE	5.0 HECTARS / 12.5 ACRES
EXPOSURE	SOUTH
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	12,000 BOTTLES AND 740 MAGNUMS
VINTAGE CHARACTER	CLASSIC VINTAGE WITH INTENSE AND FOCUSED FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED AND TANNIC, DARK AND RIPE FRUIT, THICK ON THE PALATE, POWERFUL FINISH
LONGEVITY	15 – 20 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES