



WINE TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	2005 NEBBIOLO LANGHE
GRAPE VARIETY	100% NEBBIOLO
VINEYARD	BLEND OF DIFFERENT VINEYARDS IN THE BARBARESCO AREA
SOIL	LIMESTONE, RICH IN CALCIUM WITH SANDY VEINS
VINTAGE	FULL BODIED VINTAGE, INTENSE FRUIT AND SPICY NOTES OF WHITE PEPPER AND ANICE WITH NICE TANNIC FINISH
VINIFICATION	STAINLESS-STEEL AT 30°C, 15 DAYS ON THE SKINS
AGEING	5 MONTHS IN LARGE OAK BARRELS
BOTTLING DATE	SEPTEMBER 2006
TOTAL PRODUCTION	90,000 BOTTLES (7,500 CASES)
FOOD MATCHES	SAUSAGES, HAM AND SALUMI, PIZZAS AND PASTA WITH SIMPLE SAUCES, SPICY FOOD