



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2001 OVELLO
VARIETY	100% NEBBIOLO
VINEYARD	OVELLO
TOTAL SURFACE	6.5 HECTARS / 16.30 ACRES
EXPOSURE	SOUTH-WEST, WEST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 30°C/85°F FOR 21 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 18 MONTHS IN BOTTLES
BOTTLING	JUNE 2005
TOTAL PRODUCTION	18,280 BOTTLES AND 860 MAGNUMS
VINTAGE CHARACTER	GREAT VINTAGE WITH FULL BODY, RIPE FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	FULL BODY, INTENSE, BRIGHT FRUIT MATCHED BY YOUTHFUL TANNINS ON THE FINISH
LONGEVITY	20- 25 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES