



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 1997
VARIETY	100% NEBBIOLO
VINEYARD	OVELLO
TOTAL SURFACE	6.5 HECTARS / 16.25 ACRES
EXPOSURE	SOUTH-WEST, WEST
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	16,108 BOTTLES AND 900 MAGNUMS
VINTAGE CHARACTER	GREAT VINTAGE, FULL BODY, SUPPLE, SOFT TANNINS, RIPE FRUIT, VERY LONG FINISH
VINEYARD CHARACTER	FULL BODIED WITH INTENSE, FORWARD, FRESH FRUIT,
LONGEVITY	15-20 YEARS
VINEYARDS OWNERS	<i>CRAVANZOLA, GONELLA, MAFFEI, VACCA, VARALDO</i>