



TECHNICAL SHEET PRODUTTORI DEL BARBARESCO

| | |
|--------------------|--|
| WINE | BARBARESCO RISERVA 1999 PAJE' |
| VARIETY | 100% NEBBIOLO |
| VINEYARD | PAJE' |
| TOTAL SURFACE | 2.50 HECTARS / 6 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 OAK BARRELS (25 TO 50 HL.), 8 MONTHS IN BOTTLES |
| BOTTLING | JUNE 2003 |
| TOTAL PRODUCTION | 11,610 BOTTLES |
| VINTAGE CHARACTER | CLASSIC VINTAGE OF GREAT COMPLEXITY AND FULL BODY, INTENSE FRUIT, FIRM TANNINS AND VERY LONG FINISH |
| VINEYARD CHARACTER | FRESH FRUIT AND LIVELY ACIDITY WITH A FIRM TANNIC FINISH |
| LONGEVITY | 15-18 YEARS |
| FOOD MATCH | FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES |