



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

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| WINE | BARBARESCO RISERVA 1996 |
| VARIETY | 100% NEBBIOLO |
| VINEYARD | PORA |
| TOTAL SURFACE | 7.2 HECTARS / 18.00 ACRES |
| EXPOSURE | SOUTH, SOUTH-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 2000 |
| TOTAL PRODUCTION | 18,675 BOTTLES |
| VINTAGE CHARACTER | GREAT VINTAGE, FIRM TANNINS, INTENSE FRUIT AND COLOUR, VERY LONG FINISH |
| VINEYARD CHARACTER | FULL BODIED WINE, RIPE, FORWARD FRUIT, SOFTER TANNINS IN THE FINISH |
| LONGEVITY | 20-25 YEARS |
| VINEYARD OWNERS | <i>CASSETTA, CULASSO, DELLAFERRERA, MANZONE</i> |