



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2000 RABAJA'
VARIETY	100% NEBBIOLO
VINEYARD	RABAJA'
TOTAL SURFACE	4.6 HECTARS / 11.50 ACRES
EXPOSURE	SOUTH-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 2004
TOTAL PRODUCTION	15,900 BOTTLES AND 1,000 MAGNUMS
VINTAGE CHARACTER	WARM VINTAGE WITH FULL BODY, RIPE FRUIT, SOFT TANNINS AND VERY GOOD DRINKABILITY
VINEYARD CHARACTER	GREAT COMPLEXITY AND ELEGANCE, FIRM TANNINS AND INTENSE DARK FRUIT ON THE PALATE
LONGEVITY	12 - 15 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES