



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2001 RABAJA'
VARIETY	100% NEBBIOLO
VINEYARD	RABAJA'
TOTAL SURFACE	4.6 HECTARS / 11.5 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 LARGE OAK BARRELS / 18 MONTHS IN BOTTLES
BOTTLING	JUNE 2005
TOTAL PRODUCTION	16,406 BOTTLES AND 1.023 MAGNUMS
VINTAGE CHARACTER	GREAT VINTAGE WITH FULL BODY, RIPE FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	COMPLEX AND ELEGANT, FIRM TANNINS AND INTENSE DARK FRUIT ON THE PALATE
LONGEVITY	20 - 25 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES