



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

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| WINE | BARBARESCO RISERVA 2001 RIO SORDO |
| VARIETY | 100% NEBBIOLO |
| VINEYARD | RIO SORDO |
| 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 | 16,666 BOTTLES |
| VINTAGE CHARACTER | GREAT VINTAGE WITH FULL BODY, RIPE FRUIT, FIRM TANNINS AND VERY LONG FINISH |
| VINEYARD CHARACTER | MEDIUM BODY, SPICY AND RIPE NOTES, SILKY TANNINS AND LONG FINISH |
| LONGEVITY | 20 - 25 YEARS |
| FOOD MATCH | FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES |