



TECHNICAL SHEET, PRODUTTORI DEL BARBARESCO

WINE	BARBARESCO RISERVA 2004 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 24 DAYS ON THE SKINS MALOLACTIC COMPLETED
AGEING	36 MONTHS IN LARGE OAK BARRELS / 8 MONTHS IN BOTTLES
BOTTLING	JUNE 2008
TOTAL PRODUCTION	10,000 BOTTLES
VINTAGE CHARACTER	CLASSIC VINTAGE WITH INTENSE AND FOCUSED FRUIT, FIRM TANNINS AND VERY LONG FINISH
VINEYARD CHARACTER	ELEGANT WINES OF MEDIUM BODY, SILKY TANNINS AND LONG FINISH
LONGEVITY	15 - 20 YEARS
FOOD MATCH	FRESH EGG-PASTA DISHES, RISOTTO, WHITE AND RED MEAT, GAME, VENAISON, CHEESES