PRODUTTORI del BARBARESCO

Barbaresco Docg Riserva **Ovello 2019**

Grape variety: 100% Nebbiolo

MGA: Ovello

Vineyard size: 20.3 hectares (50 acres)

Vineyards exposure: south-west / west / south east

Soil: calcareous limestone and clay

Vinification: fermentation at 30°c/85°f / skin contact time of 28 days / malolactic completed

Ageing: 30 months in large oak barrels / 9 months in bottles

Bottling date: june 2023

Total production: 16,628 bottles and 1,686 magnums

Vintage: medium body vintage with intense mineral and spicy aromas, balanced ripe tannins and elegant finish

Vineyard character: full bodied wines with intense red fruit matched by youthful tannins on the finish

Longevity: 25 years from the vintage

Vineyard owners: Audasso, Cavallo, Cravanzola, Gonella, Grasso, Maffei, Odore, Sarotto, Vacca, Varaldo

Food match: fresh egg-pasta, risotto, white and red meat.