PRODUTTORI
del BARBARESCO
SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G. RISERVA OVELLO 2008

Grape variety: 100% Nebbiolo

Vineyard: Ovello

Vineyard size: 20.3 hectares (50 acres)

Vineyard exposure: south - west / south east

Soil: limestone and clay, rich in calcium with sandy veins

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

Ageing: 36 months in large oak barrels and 12 months in bottles

Bottling date: june 2012

Total production: 14.234 bottles and 1.216 magnums

Vintage: full body vintage with rich, intense red fruit, powerful, balanced tannin, very long finish

Vineyard character: full body wines with intense red fruit and youthful tannins on the finish

Longevity: 20 - 25 years from the vintage

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

Food matches: fresh pasta, meat dishes, particularly lamb and feathered game, mild cheeses

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