PRODUTTORI
del BARBARESCO
SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G.
RISERVA OVELLO 2009

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: may 2013

Total production: 14.350 bottles and 1.158 magnums

Vintage: medium body vintage with dark red fruit, ripe and balanced tannins, long finish

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

Longevity: 15 - 20 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

Produttori del Barbaresco s.a.c.
Via Torino, 54 - 12050 Barbaresco (CN), Italy - Tel. +39 0173635139 - Fax +39 0173635130
www.produttoridelbarbaresco.com