PRODUTTORI
del BARBARESCO
SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G. RISERVA OVELLO 2014

Grape variety: 100% Nebbiolo

Vineyard: Ovello

Vineyard size: 20.3 hectares (50 acres)

Vineyard exposure: south - west / south east

Soil: calcareous limestone and clay

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: april 2018

Total production: 17,240 bottles and 1,232 magnums

Vintage: medium body vintage with intense floral and fruity aromas, balanced ripe tannins and elegant finish

Vineyard character: full body vintage with intense and rich fruit, ripe, powerful tannins and long finish

Longevity: 20 years from the vintage

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

Food matches: fresh egg-pasta dishes, risotto, white and red meat, game, venaison

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