PRODUTTORI
del BARBARESCO
SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G. RISERVA OVELLO 2015

Grape variety: 100% Nebbiolo

Vineyard: Ovello

Vineyard size: 20.3 hectares (50 acres)

Vineyard exposure: south - west / west

Soil: calcareous limestone and clay

Vinification: fermentation at 30°c (85°f), 32 days of skin contact time, malolactic completed

Ageing: 36 months in large oak barrels and 9 months in bottles

Bottling date: june 2019

Total production: 18,741 bottles and 2,296 magnums

Vintage: full body vintage with ripe red fruit, solid tannic structure, good drinkability

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

Longevity: 20 years from the vintage

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

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

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