PRODUTTORI
del BARBARESCO
SOCIETÀ AGRICOLA COOPERATIVA

THE WINES

BARBARESCO D.O.C.G. RISERVA OVELLO 2016

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 2020

Total production: 19,017 bottles and 2,158 magnums

Vintage: full body vintage with rich red fruit, solid tannic structure, long 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, Unio, Vacca, Varaldo

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

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