



PRODUCER PROFILE

Region: Piemonte

Winemaker: Gianni Testa

Total acreage of vine: 250 Acres

Winery Production: 500,000 bottles

Estate owned by: Co-operative with
52 members

OVELLO BARBARESCO RISERVA DOCG

WINE DESCRIPTION

This 21 acre vineyard is located on the far north end of the ridge. The higher clay levels in this soil give the wine strong ripe fruit notes. Considered a “Tom boy” of a wine, Ovello has a rougher edge to its tannins in its youth, but they become more integrated part of the wine’s personality as it ages. Ovello has an aging potential of 20 years. The first vintage of Ovello was produced in 1967.

TASTING NOTES

Ruby red color. On the nose it is rich and ripe with notes of red fruits. The structure is full-bodied and intense with youthful tannins on the finish.

FOOD PAIRING

Pairs well with fresh egg pastas, risottos, white meats, red meats, venison and cheeses

VINEYARD & PRODUCTION INFO

Vineyard Location:	Single vineyard Ovello
Soil composition:	Calcareous limestone and clay
Trellising:	Guyot single cane
Elevation:	950 ft.
Yield/Acre:	27 ql
Orientation:	Southwest -West
Production:	14,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless Steel tanks
Aging container:	Large oak casks
Length of aging:	36 months
Bottle Aging:	8 months before release

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	>1 g/l
Acidity:	5.75 g/l
Dry extract:	31 g/l

