# PRODUTTORI DEL BARBARESCO

# DON FIORINO BARBARESCO RISERVA DOCG

2016 WAS A VINTAGE OF EXCEPTIONAL QUALITY ALL THROUGH THE APPELLATION, EITHER IN THE GREAT HISTORICAL VINEYARDS AS WELL AS IN THE LESS KNOWN ONES. BECAUSE OF THAT PRODUTTORI DEL BARBARESCO DECIDED TO BOTTLE A SPECIAL WINE BY BLENDING A BIT OF WINE FROM THE 9 SINGLE VINEYARDS NORMALLY WITH SOME TOP QUALITY BATCHES FROM OTHER SELECTED VINEYARDS IN THE AREA. SIMILAR WINES WERE ALREADY MADE IN THE PAST FOR SPECIAL ANNIVERSARIES. IN 1988 AND IN 2008 A "SUPER BLEND" WAS PRODUCED TO CELEBRATE THE 30TH AND 50TH VINTAGE OF THE CANTINA.

#### **TASTING NOTES**

Aromas of white truffle, meat, wet earth, lightly burnt orange peel and pure fruit. Medium-bodied and very compact, with a block of silky tannins that run through the palate and then come out at the end with a gorgeous texture.

#### **FOOD PAIRINGS**

Homemade fresh pasta, risottos, egg based dishes, white and red meat.

#### **VINEYARD & PRODUCTION INFO**

9 Produttori del Barbaresco Crus Vineyard location: 100 Hectares

Vineyard size: Sustainable Green status: Clay Calcium Soil composition: Guyot Training method: Elevation: 250m a.s.l. Vines/hectare: 3500 Ha

**Exposure:** sud/sud-est/sud-ovest

Vine age: Various

Harvest time: first half October

First vintage: 2016

Production: 16,000 bottles

## **WINEMAKING & AGING**

Variety composition: 100% Nebbiolo Fermentation container: Stainless steel tanks Maceration technique: Submerged Cap, 24 days Type of aging container: French Oak 25 HL

Length of aging: 3 Years Length of bottle aging: 2 Years

# **TECHNICAL DATA**

Alcohol: 14.5 % Residual sugar: 3.35 g/L Acidity: 5.8 g/L Dry extract: 30 g/L

# PRODUCER PROFILE

Co- operative 54 memebers Estate owned by:

Gianni Testa Winemaker: 120 hectares Total land under vine:

500,000 bottles/year Total winery production:

**Piedmont** Region:







