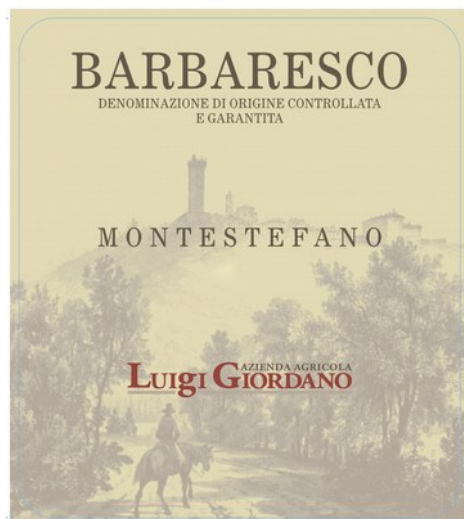


BARBARESCO MONTESTEFANO



Denomination:	Barbaresco DOCG.
Origin:	the MONTESTEFANO sub-zone within the comune of Barbaresco.
Vinification:	traditional red wine maceration for 15-20 days with fermentation in temperature controlled steel vats and frequent pumping-over.
Ageing and refining:	the wine ages for at least 18- 24 months in large, (30-50 hectolitre) Slavonian oak barrels; it is subsequently refined in horizontally placed bottles for at least 12 months.
Organoleptic characteristics:	intense garnet red colour which gains noble orange highlights with the passing of time; ethereal, ample and fruity perfume with notes of red fruit jam and delicate hints of spice. The flavour is dry, decisive and aristocratic.
Serving:	in ample wine glasses at 16-18°C.
Match with:	meat-filled pasta dishes, game roasts, braised red meats and matured cheeses.
Keeping:	this wine is suitable for lengthy ageing (8-20 years). We advise keeping the bottles in a horizontal position in a cool, dry place out of direct light.

During the very best years, we also produce our **BARBARESCO MONTESTEFANO RISERVA**, aged for 4 years in barrels of Slavonian oak.

MONTESTEFANO

The vineyard is situated in the 'Montestefano' sub-zone, survey map page no. V part 71p, facing south. Grape: 100% Nebbiolo.

Soil composition: clay, silt and sand.

Method of pruning: the Guyot method is used, with fruit-bearing cane holding from 8 to 10 buds and a spur with 2 or 3 buds prepared for the following year. Vines per hectare: 4500. Amount of grapes per hectare: 800 kg. Year of planting: 1990.