



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

MONTESTEFANO BARBARESCO RISERVA DOCG

WINE DESCRIPTION

This 12.5 acre vineyard resides on a steep hillside so it can withstand more rain than some of the other vineyards. Montestefano is the “Barolo” of the single vineyard Barbaresco reserves from Produttori del Barbaresco. Its meaty structure and thickness on the palate makes it an excellent aging wine. The first vintage of Montestefano was produced in 1974.

TASTING NOTES

Ruby red color. Bouquet of dark, ripe fruit. Full-bodied and rich on the palate with a powerful finish.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Location:	Single Vineyard Montestefano
Size:	12.5 acres
Soil composition:	Calcareous limestone with sandy veins
Trellising:	Guyot
Elevation:	885 ft.
Yield/Acre:	27 ql
Orientation:	South
First vintage:	1974
Production:	13,000 btls

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless Steel Tanks
Aging container:	Large Oak Casks
Length of aging:	36 Months
Length of Bottle Aging:	8 Months prior to release

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	>1 g/l
Acidity:	5.78 g/l
Dry extract:	31 g/l

