



Barbaresco "RISERVA 2010" D.O.C.G.

Azienda Agricola
SOTTIMANO

Località Cottà
12052 - Neive (CN)

tel/fax: 0173 635186
info@sottimano.it



TECH

Grapes: **Nebbiolo**.

Location: Neive and Treiso.

Cru: Cottà and Pajorè.

Orientation: South/west.

Age of Vineyard: 55-65-70 years.

Average production: 1.000 btl.

THE VINEYARD

For the production of this particular wine we have selected the oldest parcels in the Cottà and Pajorè area.

THE VINIFICATION

The fermentation and the maceration of the skins takes about 45 days. No selected yeasts are used. The malolactic fermentation happens naturally in French barrels coopered expressively for us and for this wine by Francois Frères in Burgundy. The wine stays in these barrels for approximately 30 months on its lees. 25% of the barrels used for aging this wine are new, the remaining 75% have previously been used up to 4 times. There is no filtering and no fining prior to bottling.

THE VINTAGE

Riserva 2010 is a very important wine for our estate, after 2004, 2005 and 2008 we were ready to push the bar a little higher – at the harvest we did a manual selection grape by grape of the oldest vines (only 1300 bottles will be produced, about 50% of the previous releases) on the sorting table, then we did a 45 days long maceration for alcoholic fermentation and the wine stayed for a little more than 24 months sur lie in the special Francois Freres barrels.

In some way we returned to what our father used to do 40 years ago, but with our actual philosophy. That's why we changed the label for this wine, you will see it in a few days, it's going to be the same label of the first vintage of our father in 1971. 2010-This is a vintage characterized by a very long growing season, generally cold with no heat spikes.

We consider 2010 as one of the greatest vintage for Barbaresco, and we are sure that it will turn out to be an iconic, classic vintage as 2004 and 1996.

January and February were very cold, with many snowstorms and temperatures way below average. A foot of snow on March 15th in Barbaresco marked the end of a long, cold winter. Because of that, bud breaking for the Nebbiolo grapes did not really happen until April 6th, one week later than the usual timing. Spring was quite cold with many small rainfalls, and only in June the day temperatures raised up above 30°s C.

Typical summer conditions stayed for the month of July, while the beginning of August brought drier conditions during the day and fresher night temperatures.

Climate during August and September was almost perfect for the health and the quality of the grapes, with small, healthy rainfalls and cool nights followed by bright, warm, dry days, and these conditions remained during the month of October.

There was some heavy rain at the end of the month of September, but with no consequences for the grapes.

info and updates in our website: www.sottimano.it