



BARBARESCO CAVANNA

Denomination:

Barbaresco d.o.c.g. Cavanna

Origin:

In the village of Barbaresco, the Cavanna Menzione Geografica Aggiuntiva, or MGA (indicating a registered vineyard).

Vinification:

Maceration 35-40 days, controlled-temperature fermentation in cement tanks with regular pumpover. When fermentation is $\frac{3}{4}$ complete, for most vintages, submerged cap will be implemented for an additional 20 days for additional extraction of phenolic components.

Ageing:

The wines ages at least 30 months, a few more than the regular Montestefano bottling, in large, 25HL, Slavonian-oak barrels that average 10 years old.

Bottling:

To avoid complications caused by oxidation at colder temperatures, as temperatures increase with the advent of summer, the wine is typically bottled in July following three years of barrel aging. The bottles will then be stored horizontally at 16-18 C°.

Storage:

This wine is suited to long aging. It is recommended to store the bottles at regulated temperature and humidity (16-18 C° and 60%) away from bright light.

Vineyard:

Cavanna is the subzone closest to the center of the village of Barbaresco. The exposure is west to southwest and the soils are composed of laminated Sant'Agata Fossili marls mixed with silt. Our vineyard, divided into three parcels, ends at the sheer dropoff of the cliffs along the Tanaro River, whose currents contribute to a unique microclimate.

Vine: Nebbiolo Lampia

Stump/Ha: 4500.

Grapes/Ha: 8000 Kilograms.

Plant Year: 1988 e 2006.

Harvest: Given the southern exposure, one might expect Montestefano to be the first vineyard to be harvested, but thanks to the depth of its nutrient-rich blue marl soils, the roots of the vines take more time to absorb these important elements thus requiring longer to complete phenolic maturation. The grapes are usually picked in the second week of October.