



TECHNICAL SHEET

name: Barbaresco Riserva
denomination: Gaia-Principe MGA
year: 2019
variety: Nebbiolo 100%



TAVERNA
DAL 1998

VINEYARD

location: municipality of Neive
MGA: Gaia-Principe
planted: 1968
surface: 0,3300 ha
yield: 50,4 hl/ha
harvest: 12 Oct. 2019

VINIFICATION:

After the harvest the grapes are destemmed and crushed. The vinification is performed in a vertical new oak tonneau without temperature control and lasts 15 days with regular punch-downs. Postfermentation maceration for 30 days

mlf: in new French oak tonneaux

AGING: 50 months in new French oak tonneaux

bottling: 27/01/2024 (Lot 09.19R)
production: 400 bottles (0.75 l)

ANALYSES

alc.% vol. 14,93%
pH: 3,68
total acidity: 5,08 g/l
volat.acidity: 0,82 g/l

residual sugars: 0,10 g/l
total SO₂: 105 mg/l
dry extract: 31,1 g/l

the vineyard: Gaia-Principe is a cru (MGA) of the municipality of Neive. The oldest Nebbiolo vineyard of Taverna-Versio family is situated in the Slizza subzone, planted on the hill top back in 1968. Every year a meticulous selection of the best grapes are destined to the production of the highest Barbaresco category.

the vintage: 2019 is to be remembered by the hottest June & July in recent history. That is the period when grapes produce tannins and by harvest their levels sky-rocketed. Despite the high temperatures the harvest took place in the classic period, permitting the grapes to accumulate also loads of aromatic precursors.

the variety: the Nebbiolo is the King of the Langhe, renowned all over the world for the unique, rich and ageworthy wines that it can produce. It's variety that shows best all the differences between the places where it grows.

the wine: this is the first release of our interpretation of Barbaresco Riserva that is produced only in the best vitages.



az. agr. TAVERNA R.
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