

BARBARESCO

Denominazione di Origine Controllata e Garantita

Type of wine: aged red wine with firm structure and longevity.

Vineyard location: town of Treiso, location San Rocco.

Soil and exposure: hilly soil with medium consistency characterized by limestone with alkaline pH. Southern exposure.

Grape variety: 100% Nebbiolo Langhe.

Vinification: careful selection of grapes. Vinification in oak casks with short maceration of skins - with extraction of aromas and tannins - and constant stirring of the must.

Alcohol content: 14% - Acidity 5.4 grams per litre.

Aging: 24 months in big oak barrels. 6 months in bottles.

Type of bottle: old fashioned bottle like in the 50's.

Packaging: 6-bottle wooden cases (bottles in horizontal position).

Release: 3 years after harvesting.

Colour: ruby red with garnet red reflections.

Smell: fruity, harmonious and reminiscent of roses and ripe fruit.

Taste: warm, dry and vigorous with silky and elegant hints of vanilla. It has an excellent aftertaste, redolent of cherry and redcurrant.

Evolution: this wine is at its best after 3-4 years but keeps its excellent quality for 9-10 years and much longer (15 years) in great vintages.

Serving temperature: 17,5 - 18°C

Teo Costa®

Azienda Agricola Selezione

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it



Ligabue®