

## BARBERA D'ALBA

Denominazione di Origine Controllata

**Vineyard location:** town of Castellinaldo, location Sanmicè.

**Soil and exposure:** hilly ground of medium consistency.

**Grape variety:** 100% Barbera d'Alba.

**Vinification:** careful grape selection in the vineyard. Fermentation in big oak casks.

**Alcohol content:** 13% - Acidity 5.5 grams per litre.

**Aging:** 6 months in barrel; 3 months in bottles.

**Type of bottle:** high-shoulder bottle (75 cl).

**Packaging:** 12-bottle cases

**Release:** in September, one year after harvesting.

**Colour:** ruby red with light purple reflections.

**Smell:** winy, fruity, persistent.

**Taste:** full, fresh, vigorous and fruity.

**Evolution:** this wine is usually at its best after 2 years. In great vintages, it ages well up to 5 - 6 years.

**Serving temperature:** 10 - 11°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](http://www.teocosta.it) - [teocosta@teocosta.it](mailto:teocosta@teocosta.it)

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