

BAROLO

Denominazione di Origine Controllata e Garantita

Type of wine: aged red wine with firm structure and superb concentration.

Vineyard location: town of La Morra, location Sorello.

Soil and exposure: hilly soil, particularly rich in silica and limestone and characterized by tufa and stone stratification with little clay. Western exposure.

Grape variety: 100% Nebbiolo Lampia.

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

Alcohol content: 14.5% - Acidity 5.6 grams per litre.

Aging: 30 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: in the 4th year after harvesting.

Colour: deep garnet red with orange reflections.

Smell: noble, intense, and very persistent.

Taste: very rich and harmonious, extraordinarily full, generous and velvety.

Evolution: this wine is usually at its best after 5-6 years and keeps its excellent quality for 18-20 years.

Serving temperature: 18 -19°C.

Teo Costa®

Azienda Agricola Selezione

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