

NEBBIOLO D'ALBA

Denominazione di Origine Controllata

Type of wine: red wine with a rich body, aged in big casks of oak wood.

Vineyard location: town of Castellinaldo, location Bric Costa.

Soil and exposure: hilly soil with medium consistency characterized by limestone and clay. South-Western exposure.

Grape variety: 100% Nebbiolo.

Vinification: selection of grapes during harvesting. Traditional vinification with maceration of skins and constant stirring of the must.

Alcohol content: 13.5 % - Acidity 5.3 grams per litre.

Aging: 1 year in big oak barrels. 6 months in bottles.

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

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

Release: 24 months after harvesting.

Colour: deep ruby red with light garnet red reflections.

Smell: intense, winy and reminiscent of ripe fruit with spicy hints of sweet and aromatic wood.

Taste: full, very well structured and persistent.

Evolution: this wine is usually already well matured in its second year still aging well however for several years.

Serving temperature: 17 - 18°C

Teo Costa[®]

Azienda Agricola Selezione

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