

PIEMONTE

Denominazione di Origine Controllata

ROSSO

Type of wine: Fresh red, slightly aromatic, great wine throughout the meal.

Vineyard location: Town of Castellinaldo, S. Michael.

Soil and exposure: medium texture, with white "mame" and clay veins; South-East exposure.

Grape variety: Barbera with some strains of Freisa and Bonarda.

Vinification: Traditional winemaking with hat found frequent punching down.

Alcohol content: 12.5% - Acidity 5.02 grams per litre.

Aging: Barrel: No - In the bottle: 3 months.

Type of bottle: high-shoulder (75cl). Packaging: 6-bottle cases.

Packaging: 6-bottle cases.

Release: end of March.

Colour: ruby red with vibrant reflections.

Smell: intense and pleasurable sensations of good fruit floreal.

Taste: elegant, fresh, harmonious with excellent flavor and persistence.

Evolution: to understand properly the fruit is advisable consumed within 2-3 years.

Serving temperature: 11 - 12°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[®]