

## RAP DA FIOCA

**Type of wine:** red-bodied, with suitable main dishes, with red meats, braised meats and game.

**Vineyard location:** Town of Castellinaldo, location.

**Soil and exposure:** soil with calcareous marl or clay.

**Grape variety:** indigenous grapes of Piedmont.

**Vinification:** fermentation in stainless steel tanks with manual punching and long maceration on the skins.

**Alcohol content:** 12% - Acidity 5 grams per litre.

**Aging:** Barrel: in the bottle: 3 months.

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

**Packaging:** 6-bottle cases.

**Release:** March following the harvest.

**Colour:** Intense ruby red with nail alive.

**Smell:** ethereal, ripe fruit with hints of rose hips and berries.

**Taste:** full-bodied, tannic taste with a hint of raspberry and currant, good aftertaste with hints of spice.

**Evolution:** 2/3 years after the harvest.

**Serving temperature:** 13 - 14°C



*Teo Costa*®  
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