

ROERO

Denominazione di Origine Controllata e Garantita

Type of wine: red wine, with a rich body, perfectly suited for red meat, roast beef, game.

Vineyard location: town of Castellinaldo, location Batajot.

Soil and exposure: clay soil on the top of the hill where the Batajot vineyard is located.

Grape variety: 100% Nebbiolo in its variety Lampia.

Vinification: traditional vinification in big oak barrels, long maceration of the skins and regular manual stirring of the must.

Alcohol content: 13.5 % - Acidity 5.5 grams per litre.

Aging: 6 months in barrels. 6 months in bottles.

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

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

Release: in October, one year after harvesting.

Colour: intense ruby red with brilliant red reflections.

Smell: ethereal, with sensations of ripe fruit, of dog rose and of berries.

Taste: tasty, moderately tannic and redolent of raspberry and redcurrant. Excellent aftertaste with spicy hints.

Evolution: this wine is usually at its best after 2-3 years but great vintages can age well for 6-7 years, keeping their excellent quality.

Serving temperature: 17 - 18°C.



Teo Costa®

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