

# BATAJOT<sup>®</sup>

## ROERO

Denominazione di Origine Controllata e Garantita

Despite its short history, this wine is gaining an interesting popularity, appealing to more and more consumers and experts. The wine and the producing area bear the same name and the area borders with the famous Barbaresco wine region to the East. The grape variety Nebbiolo Lampaia, the characteristics of the soil, the elevation and the extraordinary exposure of the Batajot “sunny vineyard” (sori) along with its limited production and traditional vinification create this very special, pleasant and elegant wine.

**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 Lampaia.

**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.

### **Castellinaldo d’Alba (Cn)**

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