

# CASTELLINALDO® BARBERA D'ALBA

Denominazione di Origine Controllata

For well over a hundred years the Costa family has taken excellent care of the hilly lands around the attractive medireview village of Castellinaldo, a small community of about 900 people, mainly Barbera-vine growers. This is where Roberto Costa - president of the Vintners of Castellinaldo Association ("I Vignaioli di Castellinaldo") devoted himself heart and soul to put Castellinaldo on the map as a valuable sub-zone for the D.O.C. Barbera d'Alba wine. Back in 1990: the Castellinaldo Barbera was to become a rare and exclusive red wine, its production adhering to very strict rules and appealing to highly demanding consumers; the whole town eventually benefited from all this... Roberto's far-sightedness provided the Teo Costa Winery several international awards for this powerful, concentrated and distinctive wine.

**Type of wine:** red wine, with a rich body, aged in acacia and oak barrels.

**Vineyard location:** town of Castellinaldo. The oldest vineyards are located at San Michele, a hamlet near Castellinaldo.

**Soil and exposure:** the location is shaped like a natural hilly amphitheatre with a medium consistency soil. It is made of limestone and clay marls.

**Grape variety:** 100% Barbera.

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

**Alcohol content:** 14 % - Acidity 5.85 grams per litre.

**Aging:** 18 months in oak and acacia barrels. 6 months in bottles.

**Type of bottle:** old fashioned bottle like in the 50's.

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

**Release:** 24 months after harvesting.

**Colour:** deep ruby red with light garnet red reflections.

**Smell:** intense, with sensations of ripe fruit and spicy hints of wood.

**Taste:** full, very well structured, long lasting and with moderate silky tannins.

**Evolution:** this wine is usually at its best after 3-4 years and it keeps its excellent quality for 13-15 years.

**Serving temperature:** 18 - 19°C.

## **Castellinaldo d'Alba (Cn)**

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