

# COSTAROSSA® PIEMONTE BONARDA

Denominazione di Origine Controllata

Once Barbatelle (small screws) were grafted by hand by mythical characters who exalted with great pride their valuable profession of plant breeders. The result is a fragrant wine and particularly fruity, great in summer at cellar temperature. The “Costarossa” is the perfect wine for those looking for Bacchus the ease of drink, freshness of the grape in the hints of the wine.

**Type of wine:** Fresh red, elegant, fine wine throughout the meal.

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

**Soil and exposure:** medium texture , with sandy South-East exposure.

**Grape variety:** Bonarda.

**Vinification:** Traditional hat e merged with frequent punching down

**Alcohol content:** 12% - Acidity 5.02 grams per litre.

**Aging:** In the bottle: 3 months.

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

**Packaging:** 12-bottle cases.

**Release:** end of February.

**Colour:** Intense straw yellow with greenish.

**Colour:** ruby red with light purple reflections.

**Taste:** Elegant, fresh, harmonious with excellent flavor and persistence.

**Evolution:** this wine is at its best in the first 2 - 3 years.

**Serving temperature:** 12 - 14°C

## Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

[www.teocosta.it](http://www.teocosta.it) - [teocosta@teocosta.it](mailto:teocosta@teocosta.it)

