

DIVIN NATURA® PIEMONTE DOC ROSSO

SENZA SOLFITI AGGIUNTI

Always careful at consumers' needs, our company follows a productive philosophy aimed at constant innovation, and aims at utilising technological progresses to obtain not only pleasant wines but those rich in colour, structure, healthy and digestible, looking to create a fragrant and harmonic red wine, a true expression of the aromatic and diversity qualities of four noble vines: Nebbiolo, Barbera, Cabernet Franc and Merlot. All of this effort has allowed us to put into a bottle an integral wine from an alimentary point of view, rich in its antioxidant components, lacking in contaminations that could create any health problems to our consumers. We have called it "DIVINE NATURE" as it's the closest nature to wine that our company has ever been able to create.

Type of wine: red, fresh, perfect throughout the whole meal.

Collocation of the vineyard: Commune of Castellinaldo, Gallarini locality.

Position and type of soil: medium mixture with white marls and streaks of clay; South-West exposure

Variety of grapes: Barbera, Nebbiolo, Merlot and Cabernet Franc
Care in the preparation: vinification with the TEO COSTA patented method.

Alcohol content: 13,5% - acidity: 5,02 gr./l

Ageing: In bottle for three months.

Type of bottle: 50 years old dark glass.

Packaging: boxes of 6 bottles.

Availability: end of March

Colour: ruby red with soft violet reflections.

Bouquet: intense of fresh fruits and freshly squeezed grapes.

Taste: elegant, velvety, harmonic with a perfect persistence.

Consumption: to appreciate best the fruit it's advisable to consume it within 3 years.

Serving temperature: 12 - 14°C

Castellinaldo d'Alba (Cn)

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