

# LANCAIA® BARBARESCO

Denominazione di Origine Controllata e Garantita

This is the most powerful and at the same time the most elegant wine produced from the Nebbiolo grapes in Langa. Its growing area is strictly limited by the D.O.C.G. (controlled and guaranteed origin denomination) legislation - which regulates the production of very selected and rare wines - and includes only the three villages of Neive, Barbaresco and Treiso. All Barbaresco wine-makers own tiny properties encompassing no more than 1 or 2 hectares of land and their production is quite small. This wonderful land is a miracle of nature in each and every aspect and the Barbaresco wine is unquestionably a work of art. Five years ago the Teo Costa Winery started working on a particularly valuable hill with a matchless South-Western exposure in the town of Treiso. After accurate testing, today Teo Costa proudly markets its "Lancaia" Barbaresco.

**Type of wine:** aged red wine with firm structure and longevity.

**Vineyard location:** town of Treiso, location San Rocco.

**Soil and exposure:** hilly soil with medium consistency characterized by limestone with alkaline pH. Southern exposure.

**Grape variety:** 100% Nebbiolo Lampia.

**Vinification:** careful selection of grapes. Vinification in oak casks with short maceration of skins - with extraction of aromas and tannins - and constant stirring of the must.

**Alcohol content:** 14 % - Acidity 5.4 grams per litre.

**Aging:** 24 months in big oak 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:** 3 years after harvesting.

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

**Smell:** fruity, harmonious and reminiscent of roses and ripe fruit.

**Taste:** warm, dry and vigorous with silky and elegant hints of vanilla. It has an excellent aftertaste, redolent of cherry and redcurrant.

**Evolution:** this wine is at its best after 3-4 years but keeps its excellent quality for 9-10 years and much longer (15 years) in great vintages.

**Serving temperature:** 17,5 - 18°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)

