

MADRE NATURA®

BRUT SPARKLING RED WINE

NO CONTAINS ADDED SULFITES

product certificate, use of indigenous yeasts.

It's at the beginning of 2000 in Castellinaldo (Cuneo) that the farm Teo Costa decides to greatly reduce the use of sulfur dioxide in wines. Known and commonly used as an antiseptic. In oenology the "sulfur" is a substance "natural" (vinification spontaneously produces small amounts of "sulphites" up to 10 ml / l). However, its widespread use has increased the phenomenon of allergy and intolerance in humans. The Company Teo Costa, decided that every effort should be made to eliminate any use of sulfur dioxide addition, to grant even for people intolerant to sulfites, the pleasure of a good glass of wine without any consequences. The first fruits arrive in 2007 when founded the first "Teo Costa" without sulfur dioxide addition: a red wine fragrant and harmonious.

Type of Wine: brut sparkling red wine

Location: Town Castellinaldo, location Cascina del Notaio.

Soil and exposure: exposed to east, of medium texture with calcareous marl and tuff

Grapes: Native Vines.

Alcohol content: 11%

Bottle shape: heavy bottle

Packaging: 6-bottle cases

In stock from: four months after the harvest

Colour: bright red with purple hues

Fragrance: vinous delicate and appealing

Taste: recalls peach tipology a red paste of hill

Drinkability: 3 years after bottling

Ideal serving temperature: 12 - 16°C

Castellinaldo d'Alba (Cn)

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Liberao**natura®**
Production Protocol Vinicoli di Castellinaldo

