

MADRE NATURA® BRUT SPARKLING ROSÉ WINE

NO CONTAINS ADDED SULFITES

product certificate, use of indigenous yeasts.

Quality varietal expression of this noble grape Nebbiolo. Introduced exclusively on the shelves in the last year, the wine became an immediate success, a pinkish entrusted to the multifaceted character of Nebbiolo. This is getting a number of national and international successes with authoritative reports on the headings of Financial Times (Christmas 2013) and the Gambero Rosso (June 2014).

Type of Wine: brut sparkling rosé wine.

Location: Town Castellinaldo, Village Gallarini

Soil and exposure: East facing with tuffaceous marl clay and limestone

Grapes: Native Vines.

Alcohol content: 10,5%

Bottle shape: heavy bottle

Packaging: 6-bottle cases

In stock from: four months after the harvest

Colour: delicate, reminiscent of the onion skin

Fragrance: floral and ethereal

Taste: engaging with hints of berries

Drinkability: 3 years after bottling

Ideal serving temperature: 7 - 9°C

Libera natura®
Production Protocol Vinaioli di Castellinaldo



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