

MONROJ® BAROLO

Denominazione di Origine Controllata e Garantita

Although for decades wine-makers in Piemonte have somehow “rested on their laurels” and Barolo and Barbaresco have slowly suffered a loss in popularity, Barolo remains - being fully acknowledged today as - one of the greatest wines in the world, rich in tradition and history, incomparable in character. The growing area is strictly limited by the D.O.C.G. regulation like for the Barbaresco wine and includes only 11 villages. Barolo and La Morra are part of the so-called morphological “tortorian” sub-zone where the composition of the soil, the exposure and the climate give the wine mellow and fruity sensations along with strength and structure. From the grapes of its “Monroj” vineyard at La Morra, beautifully placed on a hill top facing the Monviso mountain peak and the French Alps, the Teo Costa Winery produces its “ Monroj”, a Barolo of rare complexity and delicacy.

Type of wine: aged red wine with firm structure and superb concentration.

Vineyard location: town of La Morra, location Sorello.

Soil and exposure: hilly soil, particularly rich in silica and limestone and characterized by tufa and stone stratification with little clay. Western exposure.

Grape variety: 100% Nebbiolo Langhe.

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

Alcohol content: 14.5% - Acidity 5.6 grams per litre.

Aging: 30 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: in the 4th year after harvesting.

Colour: deep garnet red with orange reflections.

Smell: noble, intense, and very persistent.

Taste: very rich and harmonious, extraordinarily full, generous and velvety.

Evolution: this wine is usually at its best after 5-6 years and keeps its excellent quality for 18-20 years.

Serving temperature: 18 -19°C.

Castellinaldo d'Alba (Cn)

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