

VITIDAUTUNNO®

PIEMONTE BARBERA

Denominazione di Origine Controllata

The history of Barbera in Castellinaldo d'Alba has ancient, noble and sacred roots. The little church of San Salvatio (Sanctus Salvatius) dates back to the 15th century and it gives the name at the little road where our company is located. Already a place of worship and prayer, then the parish church was attended by religious and monks and was recognized by all as a point of interest for many villages in the left bank of the Tanaro. The wine that was used to celebrate the Mass was rigorously selected among the farmsteads of the town.

Type of wine: Red wine with great structure and complexity.

Location of the vineyard: Historical vineyards of Piedmont.

Structure and type of soil: Hills rich of silica and limestone with a good presence of tuff and loam.

Variety of grapes: Barbera 100%.

Care in preparation: Very ripe or slightly withered grapes selected and harvested by hand and later vini ed inside durmast barrel.

Alcohol content: 15% - acidity: 5,00 gr/l.

Ageing: 18 months wood, steel, glass.

Bottle type: glass amphora cl 75.

Packing: boxes of n. 6 bottles.

Availability: immediate.

Colour: Deep ruby purple red with orange re ections.

Fragrance: Ethereal, intense, great nobility and persistence.

Taste: Warm, silky, vigorous with spicy notes that recall ripe grapes.

Consumption: Wine of great structure with maximum elevation potential beyond 10 years of aging.

Serving temperature: 13 - 15°C

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvatio, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

