

GIOBBE®

Azienda Agricola Selezione

Piemonte

Controlled Designation of Origin

Bianco

In Monchiaro d'Acqui land of gullies, sea air and soils particularly rich in minerals; this pleasant fruity wine is born, slightly aromatic with an extraordinary mineral complexity.

TYPE OF WINE

- White, good structure, great for white meat and fish

LOCATION OF THE VINEYARD

- Municipality of Monchiaro

STRUCTURE AND TYPE OF SOIL

- Presence of petrified tufa skeleton, silt and limestone

VARIETY OF GRAPES

- Selected native and international vines

CARE IN PREPARATION

- Thinning in the vineyard of grapes, soft pressing and fermentation at controlled temperatures

ALCOHOL CONTENT

- 12% - acidity: 5,5 gr/l

FERMENTATION AND AGEING

- In steel and glass

BOTTLE TYPE

- Glass Bordelais 0,75 L

PACKAGING

- n. 12 bottles cases

COLOUR

- Pale straw yellow with green reflections

FRAGRANCE

- Fruity, intense, it reminds the Golden apple and acacia flowers

TASTE

- Fresh, lively with good persistence

CONSUMPTION

- It expresses flowers and fruits in the first years of life and mineral complexity with adequate aging

SERVING TEMPERATURE

- 10 - 12°C



Castellinaldo d'Alba (Cn)

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