

BARBARESCO

Controlled and Guaranteed Designation of Origin

Type of wine: aged red wine with great structure and longevity.

Vineyard location: Municipality of Treiso, San Rocco locality.

Soil and exposure: hilly soil with medium consistency characterized by limestone with alkaline pH. Southern exposure.

Grape variety: 100% Nebbiolo Lampia.

Care in preparation: careful selection of grapes. Vinification in oak casks with short maceration of skins - with extraction of aromas and tannins - and several punching down.

Alcohol content: 14% - Acidity 5.4 grams per litre.

Ageing: 24 months in big oak barrels. 6 months in bottle.

Type of bottle: old fashioned bottle like in the 50's 0,75L.

Packaging: 6-bottles cases (bottles in horizontal position).

Colour: ruby red with garnet red reflections.

Smell: fruity, harmonious and reminiscent of roses and ripe fruit.

Taste: warm, dry and vigorous with silky and elegant hints of vanilla. It has an excellent aftertaste, redolent of cherry and redcurrant.

Evolution: this wine is at its best after 3-4 years but keeps its excellent quality for 9-10 years and much longer (15 years) in great vintages.

Serving temperature: 17,5 - 18°C.

Teo Costa[®]

Azienda Agricola Selezione

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Ligabue[®]