

BARBERA D'ALBA

Controlled Designation of Origin

Type of wine: red wine of good structure.

Vineyard location: Municipality of Castellinaldo, Sanmicè locality.

Soil and exposure: hilly with medium dough.

Grape variety: 100% Barbera d'Alba.

Care in preparation: careful grape selection in the vineyard. Fermentation in big oak casks.

Alcohol content: 13% - Acidity 5.5 grams per litre.

Aging: 6 months in barrel; 3 months in bottles.

Type of bottle: Bordelais bottle 0,75L.

Packaging: 12-bottles cases

Colour: ruby red with light purple reflections.

Smell: winy, fruity, persistent.

Taste: full, fresh, vigorous and fruity.

Evolution: this wine is usually at its best after 2 years.

In great vintages, it ages well up to 5 - 6 years.

Serving temperature: 13 - 14°C.



Teo Costa®

Azienda Agricola Selezione

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