

BAROLO

Controlled and Guaranteed Designation of Origin

Type of wine: aged red wine with enormous structure and power.

Vineyard location: municipality of Novello, Cru "I Merli" locality between Barolo and Monforte.

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 Lampia.

Care in preparation: accurate selection of grapes. Vinification in oak casks, average maceration of skins - with extraction of distinctive aromas and tannins - with several punching down.

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 0,75L.

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

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.

Teo Costa[®]
Azienda Agricola Selezione

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

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

www.teocosta.it - teocosta@teocosta.it



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