

NEBBIOLO D'ALBA

Controlled Designation of Origin

Type of wine: red-bodied wine, great for the main dishes, red meats, braised meats and game.

Vineyard location: Municipality of Castellinaldo, Notary farmhouse location.

Soil and exposure: hilly soil with medium consistency characterized by limestone and clay. South-Western exposure.

Grape variety: 100% Nebbiolo.

Care in preparation: fermentation in stainless steel tanks with manual punching down and long maceration on the skins.

Alcohol content: 13.5 % - Acidity 5.3 grams per litre.

Aging: 1 year in big oak barrels. 6 months in bottles.

Type of bottle: Bordelais bottle 0,75L.

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

Colour: deep ruby red with slightly garnet red reflections.

Smell: intense, winy and reminiscent of ripe fruit with spicy hints of sweet and aromatic wood.

Taste: full, very well structured and persistent.

Evolution: this wine is usually already well matured in its second year still aging well however for several years.

Serving temperature: 17 - 18°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



Ligabue[®]