

# PIEMONTE

Controlled Designation of Origin

## ROSSO

**Type of wine:** Fresh red, slightly aromatic, great wine throughout the meal.

**Vineyard location:** Municipality of Castellinaldo, S. Michael locality.

**Soil and exposure:** medium dough, with white marl and clayey veins; South-East exposure.

**Grape variety:** autochthonous piedmontese vines.

**Care in preparation:** Traditional vinification with submerged cup and several punching down.

**Alcohol content:** 12.5% - Acidity 5.02 grams per litre.

**Ageing:** Barrel: No - In the bottle: 3 months.

**Type of bottle:** high-shoulder 0,75L.

**Packaging:** 6-bottles cases.

**Colour:** ruby red with vibrant reflections.

**Smell:** intense and pleasurable sensations of good fruit floral.

**Taste:** elegant, fresh, harmonious with excellent flavor and persistence.

**Evolution:** to understand properly the fruit is advisable consumed within 2-3 years.

**Serving temperature:** 11 - 12°C.

*Teo Costa*<sup>®</sup>  
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