

VEJE VUS VIEMONTÈISE®

HISTORICAL TRADEMARK

RAP DA FIOCA®

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: soil with calcareous marl or clay.

Grape variety: indigenous grapes of Piedmont.

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

Alcohol content: 12% - Acidity 5 grams per litre.

Aging: in the bottle: 3 months.

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

Packaging: 6-bottles cases.

Colour: Intense ruby red with nail alive.

Smell: ethereal, ripe fruit with hints of rose hips and berries.

Taste: full-bodied, tannic taste with a hint of raspberry and currant, good aftertaste with hints of spice.

Evolution: 2/3 years after the harvest.

Serving temperature: 13 - 14°C.

Teo Costa®

Azienda Agricola Selezione

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Ligabue®