

BARBERA D'ALBA

Controlled Designation of Origin

Type of wine: red wine, with a rich body, aged in acacia and oak barrels.

Vineyard location: Municipality of Castellinaldo. The oldest vineyards are located at San Michele, a hamlet of Castellinaldo.

Soil and exposure: terrain in the shape of a natural amphitheatre, medium - dough hill with limestone and clay.

Grape variety: 100% Barbera.

Care in preparation: accurate selection of grapes during harvesting. Traditional vinification with maceration of skins with several punching down.

Alcohol content: 14% - Acidity 5.85 grams per litre.

Aging: 18 months in oak and acacia 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 ruby red with light garnet red reflections.

Smell: intense, with sensations of ripe fruit and spicy hints of wood.

Taste: full, very well structured, long lasting and with moderate silky tannins.

Evolution: this wine is usually at its best after 3-4 years and it keeps its excellent quality for 13-15 years.

Serving temperature: 18 - 19°C.

Teo Costa[®]

Azienda Agricola Selezione

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