

BARBERA D'ALBA

Controlled Designation of Origin

The Costa family has been paying attention to the hills of this beautiful medieval village, Castellinaldo, for six generations. This village of 900 inhabitants has always shown great potential and elegance with the vine Barbera. Here since 1990 Roberto Costa, president of the Association which brings together all the winegrowers in the country, strongly supports the particular Barbera of his village.

The numerous international awards obtained by the Company Teo Costa with this wine of great power are the confirmation.

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

Vineyard location: Municipality of Castellinaldo. The oldest vineyards, facing south-west, in San Michele Locality.

Soil and exposure: the location is shaped like a natural hilly amphitheatre with a medium consistency soil. It is made of limestone and clay marls.

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 0,375 - 0,75 L

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

Colour: deep ruby red with light garnet red reflections.

Smell: intense, with sensations of ripe fruit with a spicy note of wood well dosed.

Taste: full, 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.

Castellinaldo d'Alba (Cn)

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