

BATAJOT® ROERO

Controlled and Guaranteed Designation of Origin

Despite its relatively short history, this wine is being imposing with supreme conviction. Here wine and territory have the same name. The production area is adjacent to that of Barbaresco: a little further east. The grape variety Nebbiolo Lampia, the characteristics of the soil, the altitude and the extraordinary exposure of the Batajot “sunny vineyard (sori)” combined with a low grape yield per hectare and a traditional vinification give us an exceptional, harmonious, of great pleasure wine.

Type of wine: red wine, with a rich body, great for red meat, roast beef, game.

Vineyard location: Municipality of Castellinaldo, Batajot locality.

Soil and exposure: clay soil on the top of the hill where the Batajot vineyard is located.

Grape variety: 100% Nebbiolo variety Lampia.

Care in preparation: traditional vinification in big oak barrels, long maceration of the skins with several punching down.

Alcohol content: 13.5 % - Acidity 5.5 grams per litre.

Ageing: 18/24 months in big barrel of oak + a few months in bottles.

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

Packaging: 6-bottles cases.

Colour: intense ruby red with brilliant red reflections.

Smell: ethereal, with sensations of ripe fruit, of Rosehip and of berries.

Taste: tasty, moderately tannic and redolent of raspberry and redcurrant. Excellent aftertaste with spicy hints.

Evolution: this wine is usually at its best after 2-3 years but great vintages can age well for 6-7 years, keeping their excellent quality.

Serving temperature: 17 - 18°C.

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

