

DIVIN NATURA®

PIEMONTE DOC BIANCO

NO ADDED SULPHITES

We are extremely pleased to announce the birth of “DIVIN NATURA” white, the first wine obtained without the addition of sulphurous anhydride. The method invented and registered by our company after three years of experimentation, allows us to obtain from Arneis and Sauvignon grapes, fermented together and submitted to a cryomaceration at a low temperature, a young, fresh, highly digestible wine. This wine is suitable for all consumers as it's healthy of nature. As it is known, sulphurous anhydride is a preservative added during the various phases of vinification. Having been the first to create a completely natural white and red wine represents an important challenge for our company.

Type of wine: white, fresh and fruity; great for starters, fish and light dishes.

Position of the vineyard: Municipality of Castellinaldo, Gallarini locality.
Position and type of soil: sandy, with white marls and streaks of clay; South-West exposure.

Variety of grapes: Arneis and Sauvignon.

Care in the preparation: the grapes are harvested following a cold method with dry ice and vinification with the TEO COSTA patented method.

Alcohol content: 13,5% - acidity: 5,04 gr/l

Ageing: In bottle for three months.

Type of bottle: Glass Bordelais 0,75 L.

Packaging: boxes of 6 bottles.

Colour: Golden, limpid and brilliant with greenish reflections.

Bouquet: Intense, floral and fruity.

Taste: Fresh, tasty with an aftertaste of fresh crushed grapes.

Consumption: to appreciate best the fruit it's advisable to consume it within 12-18 months.

Serving temperature: 8-10°C

Advice for consumers: it is optimal to store the bottles in a cellar at a temperature of 10/15° C.

Once opened they'll have to be stored in the fridge.

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