

MADRE NATURA® PIEMONTE DOC ROSÈ WITHOUT SULPHITES ADDED

We are proud to present to you the latest born in Teo Costa winery: the Piemonte Doc rosé without sulphites added. Our patented method, after three years of experimentation, allows us to obtain from autochthonous red berried grapes, subjected to a cryomaceration, a young, fresh and highly digestible wine, suitable for all consumers because it is naturally healthy.

Type of wine: light pink, very fruity and fresh, delicately elegant. Great for aperitifs, raw fish and light dishes.

Vineyard location: company land in the municipality of Montechiaro d'Aqui (AL).

Position and type of soil: land with many marls, silt and presence of stones and clay. South-east exposure.

Variety of grapes: autochthonous Piedmontese red berried grapes.

Care in the preparation: Dry ice is added to the newly harvested grapes. Vinification with patented method Teo Costa.

Alcohol content: 12% - acidity: 5,5 gr./l

Type of bottle: Glass Bordelais 0,75 L.

Packaging: boxes of 6 bottles.

Colour: it reminds you the onion skin.

Bouquet: intense, floral and fruity.

Taste: fresh, tasty with an aftertaste of freshly pressed grapes.

Consumption: it expresses its best in the first two years of life.

Serving temperature: 8-10°C

Advice for consumers: It is advisable to keep the bottles in a cellar at 10 – 15° C, once opened they should be stored in the fridge.

Castellinaldo d'Alba (Cn)

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