

# LIGABUE® NEBBIOLO D'ALBA

Controlled Designation of Origin

Nebbiolo is certainly the most aristocratic Piedmontese grape variety. Its cultivation is perhaps the one that requires the greatest specialization, not by chance it is the first to blossom in spring and the last to be harvested. Teo Costa family has always had a special attention for this noble vine. The vineyard of production called "Bric Costa", is one of the best in the area, both for the exposure (south west) and for the mineral complexity of the soil. This label is dedicated to the famous painter Antonio Ligabue, great artist who at birth was enrolled in the registry assuming the mother's surname: Costa.

**Type of wine:** red wine with a rich body, aged in big casks of oak wood.

**Vineyard location:** Municipality of Castellinaldo, Bric Costa locality.

**Soil and exposure:** hilly soil with medium consistency characterized by limestone and clay. South-Western exposure.

**Grape variety:** 100% Nebbiolo.

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

**Alcohol content:** 13.5 % - Acidity 5.3 grams per litre.

**Aging:** 1 year in big oak barrels. 6 months in bottle.

**Type of bottle:** Bordelais 0,375 - 0,75 - 0,1,5 L.

**Packaging:** 6-bottles cases.

**Colour:** deep ruby red with light garnet red reflections.

**Smell:** intense, winy and reminiscent of ripe fruit with spicy note of sweet wood.

**Taste:** full, very well structured and persistent.

**Evolution:** this wine is usually already well matured in its second year still aging well however for several years.

**Serving temperature:** 17 - 18°C

## Castellinaldo d'Alba (Cn)

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