MONROJ®
BAROLO

Controlled and Guaranted Designation of Origin

Although for decades wine-makers in Piemonte have somehow "rested on their laurels" and Barolo and Barbaresco have slowly suffered a loss in popularity, Barolo remains - being fully acknowledged today as - one of the greatest wines in the world, rich in tradition and history, incomparable in character. The production area is strictly limited by the D.O.C.G. regulation like for the Barbaresco wine and includes only 11 villages. Barolo and Monforte are definitely among the most important municipalities for the production of this great wine. It is precisely in a strip of land, between these two villages in Novello that Teo Costa produces Monroj, Barolo of rare complexity and delicacy.

Type of wine: aged red wine with great structure and superb concentration.

Vineyard location: municipality of Novello,

Cru "I Merli" Locality between Barolo and Monforte.

Soil and exposure: hilly soil, particularly rich in silica and limestone and characterized by tufa and stone stratification with little clay. Western exposure.

Grape variety: 100% Nebbiolo Lampia.

Care in preparation: accurate selection of grapes. Vinification in oak casks, average maceration of skins - with extraction of distinctive aromas and tannins - with several punching down.

Alcohol content: 14.5% - Acidity 5.6 grams per litre.

Aging: 30 months in big oak 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 garnet red with orange reflections.

Smell: noble, intense, and very persistent.

Taste: very rich and harmonious, extraordinarily full, generous and velvety.

Evolution: this wine is usually at its best after 5-6 years and keeps its excellent quality for 18-20 years.

Serving temperature: 18 -19°C.

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