

# VITIDAUTUNNO® VINEAROMANE DI TEO®

## PIEMONTE BIANCO

Controlled Designation of Origin

Cascina della Pieve, vineyards in the municipality of Montechiaro d'Acqui, property of TEO COSTA winery, are adjacent to the ancient Pieve del Cauro (7th century A.C). It's an historical site of the Roman statio of Crixia, along the ancient road that connected the Alpes to the Mediterranean. Loose and mineral soils, with an high presence of tufaceous skeleton petrified, close to the pre-Appennine gullies; they impress naturally extraordinary characters to the wine. The cold maceration of the grapes pressed without being de-stemmed, give to the free-run must acidity, freshness and complexity.  
**Type of wine:** White, fresh, mineral.

**Location of the vineyard:** Alta Langa.

**Structure and type of soil:** presence of tufaceous skeleton petrified, silt and limestone.

**Variety of grapes:** Riesling, Sauvignon and yellow Muscat.

**Care in preparation:** harvest and selection of grapes early in the morning.

**Alcohol content:** 12,5% - acidity: 6,50 gr/l.

**Ageing:** exclusively in steel and then in glass.

**Bottle type:** glass amphora 0,75 L.

**Packing:** case of six bottles.

**Colour:** pale yellow, tending to green.

**Fragrance:** complex, ethereal, slightly aromatic, unmistakable.

**Taste:** fresh, decisive, with hints of peach and white fruits.

**Consumption:** it expresses its best in the first 3 years of life, but it resists very well even more.

**Serving temperature:** 10 - 12°C.

### Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

[www.teocosta.it](http://www.teocosta.it) - [teocosta@teocosta.it](mailto:teocosta@teocosta.it)

