

VITIDAUTUNNO®

PIEMONTE BARBERA

Controlled Designation of Origin

The history of Barbera in Castellinaldo d'Alba has ancient, noble and sacred roots. The little church of San Salvatio (Sanctus Salvatius) dates back to the 15th century and it gives the name at the little road where our company is located. Already a place of worship and prayer, then the parish church was attended by religious and monks and was recognized by all as a point of interest for many villages in the left bank of the Tanaro. The wine that was used to celebrate the Mass was rigorously selected among the farmsteads of the Municipality.

Type of wine: Red wine with great structure and complexity.

Location of the vineyard: Historical vineyards of Piedmont.

Structure and type of soil: Hills rich of silica and limestone with a good presence of tuff and loam.

Variety of grapes: Barbera 100%.

Care in preparation: Very ripe or slightly withered grapes selected and harvested by hand. Vinified in oak barrels with a "submerged cap" and several punching down.

Alcohol content: 15% - acidity: 5,00 gr/l.

Fermentation and ageing: in wood, steel and glass minimum 6/9 months.

Bottle type: glass amphora 0,75 - 1,5 L.

Packing: boxes of n. 6 bottles.

Colour: Deep ruby purple red with orange reflections.

Fragrance: Ethereal, intense, great nobility and persistence.

Taste: Warm, silky, vigorous with spicy notes that remind ripe grapes.

Consumption: Wine of great structure with maximum elevation potential beyond 10 years of aging.

Serving temperature: 13 - 15°C.

Castellinaldo d'Alba (Cn)

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