



TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Barolo

Denominazione di Origine Controllata e Garantita



APPELLATION: Barolo DOCG

VARIETAL: 100% Nebbiolo

PRODUCTION ZONE: Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: Double inverted Guyot

PLANTING DENSITY: 2,80 m x 1,00 m

YIELD PER HA: 4.500 kg

BOTTLES PRODUCED: 12.000

VINIFICATION: manual selection, of bunches and then of grapes. Vinification in steel vats: maceration and fermentation for 15-20 days, with pumpovers, gentle punch-downs and del- stages. Malolactic fermentation is in French oak, in which the wine then ages.

AGING: in French oak, for at least 3 years, followed by 6-8 months in bottle.

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: ruby with garnet rim.

AROMAS: intense, complex, and elegant, with forest berry fruit including blackberries, blueberries and prunes, followed by quinine and licorice accompanied by underbrush and ethereal notes, and finally toasted accents.

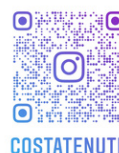
FLAVOR: intense and complex. Elegant velvety tannins and nice persistence. An immediately approachable Barolo that will clearly age well.

SERVING TEMPERATURE: 16-18 °C



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