



TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Dolcetto D'Alba

Denominazione di Origine Controllata



APPELLATION: Dolcetto d'Alba DOC

VARIETAL: 100% Dolcetto

PRODUCTION ZONE: Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: guyot

PLANTING DENSITY: 2,80 m x 0,80 m

YIELD PER HA: 6000 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: maceration and fermentation in steel tanks for 10 -12 days, with gentle punch-downs and brief pumpovers.

AGING: in bottle, for 3 - 6 months.

ALCOHOL CONTENT: 12 - 14 %

COLOR: deep ruby red.

AROMAS: intense and complex, with forest berry fruit mingled with plums roses, and peonies, and finally spice and pink peppercorns.

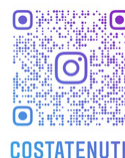
FLAVORS: a vibrantly fresh, solid wine with lively tannins and pleasant persistence.

SERVING TEMPERATURE: 14-16 °C



COSTA

TENUTE





TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Nebbiolo D'Alba

Denominazione di Origine Controllata



APPELLATION: Nebbiolo d'Alba DOC

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: 6.000 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: in steel tanks, with pumpovers and gentle punch-downs.

AGING: in steel, for 6/8 months

ALCOHOL CONTENT: 13 - 14,5 %

COLOR: Brilliant ruby.

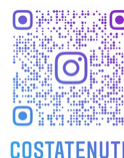
AROMAS: Floral and fruity, with rosa canina, violets and red berry fruit, finishing with licorice.

FLAVORS: Full, with pleasant tannins and fresh forest berry fruit, including red currants. It leaves the palate clean and dry, and has nice persistence.

SERVING TEMPERATURE: 16-18 °C



COSTA
TENUTE





TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Langhe Rosso

Denominazione di Origine Controllata



APPELLATION: Langhe Rosso DOC

VARIETAL: 80% Nebbiolo and Barbera

PRODUCTION ZONE: Castiglione Falletto, Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: Double inverted Guyot

PLANTING DENSITY: 2,50 m x 0,8 m

YIELD PER HA: 7.500 kg

BOTTLES PRODUCED: 4.000

VINIFICATION: in steel tanks, with pumpovers and gentle punch-downs.

AGING: in large oak barrels, for minimum 12 months

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: Deep ruby.

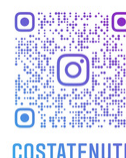
AROMAS: The nose is dominated by notes of ripe red fruit and a slight hint of spice due to the aging in wood.

FLAVORS: it is on the palate that this wine offers its best with a wide spectrum of flavors that start with the fruity charge of the Barbera and the elegance of the Nebbiolo.

SERVING TEMPERATURE: 16-18 °C



COSTA
TENUTE





TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Barbaresco

Denominazione di Origine Controllata e Garantita



APPELLATION: Barbaresco DOCG

VARIETAL: 100% Nebbiolo

PRODUCTION ZONE: Neive (CN)

REGION: Piedmont

PRUNING SYSTEM: Double inverted Guyot

PLANTING DENSITY: 2,50 m x 0,8 m

YIELD PER HA: 6.500 kg

BOTTLES PRODUCED: 4.500

VINIFICATION: in steel tanks, with pumpovers and gentle punch-downs; with temperature control.

AGING: in large oak barrels, for minimum 24 months

ALCOHOL CONTENT: 14,0 - 14,5 %

COLOR: Deep and brilliant ruby.

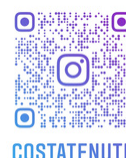
AROMAS: The nose is rich, with hints of wild berries, violets and spices.

FLAVORS: in the mouth it is powerful, soft and perfectly defined. The tannins are delicate and the finish is long and sweet.

SERVING TEMPERATURE: 16-18 °C



COSTA
TENUTE





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.

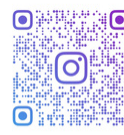
FLAVOR: intense and complex. Elegant velvety tannins and nice persistence. An immediately approachable Barolo that will clearly age well.

SERVING TEMPERATURE: 16-18 °C



COSTA

TENUTE





TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Barolo Castelletto

Denominazione di Origine Controllata e Garantita



APPELLATION: Barolo DOCG

VARIETAL: 100% Nebbiolo

CRU: Castelletto

PRODUCTION ZONE: Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: Double inverted guyot

PLANTING DENSITY: 2,80 m x 1,0 m

YELD PER HECTAR: 4.000 kg

BOTTLES: 2.500

VINIFICATION: Manual harvest, manual selection first of the bunches and then of the grapes. Vinification in steel vats: maceration and fermentation for around 20 days, with gentle punch-downs. Malolactic fermentation in French oak, where the wine stays for an aging period of about 3 years.

AGING: in French oak, followed by minimum 12 months in bottle

ALCOHOL CONTENT: 14,50 %

COLOR: Rubin red, transparent, with garnet rim

AROMAS: Intense, complex and elegant, with forest berry fruit and liquorice

FLAVOR: intense and complex with delicate tannins. Well persistent and elegant. Pleasant to drink Barolo, that will evolve with time. Perfect correspondence between aromas and flavors.

SERVING TEMPERATURE: 16-18 °C



COSTA

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