



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

