



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.

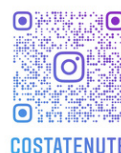
FLAVORS: it is on the palate that this wine offers its best with a wide spectrum of flavors that start with the fruity charge of the Barbera and the elegance of the Nebbiolo.

SERVING TEMPERATURE: 16-18 °C



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