

BARBARESCO D.O.C.G.

COTTÀ

TECHNICAL NOTES

Classification: d.o.c.g. dry red wine produced in the towns of Neive, Barbaresco, Treiso and a hamlet of Alba.

Grape variety: nebbiolo.

Soil type: hilly with a southwest exposure, at an altitude of 200 meters; calcareous marl and sandy soils.

Harvest time: first week of October.

Production: soft pressed and stainless steel fermented with a maceration of 10/12 days.

Aging: After alcoholic and malolactic fermentation, the wine is aged in *Allier* oak casks for at least 2 years..

Storing: in a cool environment at a constant temperature below 18/20°C.

TASTING NOTES

Color: ruby red with bright orange hues.

Aroma: intense and delicate with notes of violet, underbrush and spices.

Palate: dry, harmonious and appropriately tannic.

Pairing: pairs well with rich and tasty local dishes like roasts, game and dry aged cheeses.

Serving Temperature: should be served at room temperature 18/20°C.

