



BAROLO COSTE&BRICCO

Serralunga d'Alba DOCG

Grape varieties

Nebbiolo 100%

Production technique

Power and elegance in a unique Barolo. The grapes are harvested in the first days of October, the must ferments for approximately 15 days, at 30°C. Maturation takes place in Slavonian oak barrels (40% new) for 28 months and refines for at least 10 months in the bottle.

Organoleptic characteristics

Intense garnet red colour, complex bouquet, with balsamic hints of mint combined with small fruits, flowers and sweet spices. Rich on the palate, balanced and powerful, endowed with harmony and exceptionally long-lived. Remarkable wine class, extraordinarily rich and complex.

Winemaker's recommendations

Excellent with roasted, spit-roasted, grilled red meats and all aged cheeses.

Serve at 14/16°C.