



GRAPE VARIETY:

NEBBIOLO 100%

ALCOHOL BY VOLUME:

14% VOL

BAROLO COSTE DI ROSE

Barolo DOCG

PRODUCTION AREA:

Coste di Rose is a prestigious hill with full eastern exposure located in the municipality of Barolo. It is characterized by a very steep slope that fosters the perfect maturation of the Nebbiolo clusters, which are extremely demanding in terms of light and heat. Coste di Rose is positioned in the geological area that dates back to the Helvetian age, but curiously, the soil quality is moderately calcareous and rich in quartz sand and fine silt. In fact, during regular agricultural operations shell fossils still surface. These peculiar characteristics lend the Nebbiolo vines intense, refined aromas that bring to mind hints of wild mint.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system.

VINIFICAZIONE:

The grapes are collected by hand and quickly taken to the cellar where they are destemmed and softly crushed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation with maceration takes place at a controlled temperature in thermo-conditioned tanks. During this time, the wine is regularly recycled from the bottom to the top of the tank so that it takes on all the trace elements present in the skins and delicately extracts the color. The first racking is done when the natural sugars of the grapes are totally converted to alcohol. Racked into vitrified concrete vats, specially made with cork insulation, the wine maintains a temperature suitable for a prompt start of the malolactic fermentation.

AGEING:

It ages for at least 18 months in oak barrels of different capacities: chosen each year on the basis of the characteristics that the soil of origin and the vintage have given the wine, they allow it to best enhance its peculiar qualities. It completes its refinement in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

It is ruby-red in color tending to garnet. Its intense nose has distinct traces of roses, liquorice, spices and aromatic herbs, especially wild mint. The taste is full, elegant, and full-bodied. The delicate color of this wine and its structure make it a Barolo that is immediately pleasant, balanced and harmonious.