



Wine: Barolo DOCG
Producer: Cosetti
Vintage: 2008
Grape: Nebbiolo 100%
Alcohol: 14%

Vinification and maturing

Soft crushing of grapes harvested at the right phenological ripeness.
Fermentation in steel vats at temperature between 28 and 34° C with pump overs and punch down.
After malolactic fermentation the wine is aged for three years as required by regulations in Slavonian oak barrels.

Tasting notes

A long ageing refined wine with garnet red colour and orangish highlights that intensify over time.
Intense aromas of red and violet fruit, with a fully ample and velvety flavour and a spicy light vanilla finish.

Food pairing

A long lived wine, especially suitable when matched with meat or aged cheeses

Serving temperature

18°C

(Indeholder sulfitter)

