



Wine: Barbaresco DOCG

Producer: Cosetti

Vintage: 2010

Grape: Nebbiolo 100%

Alcohol: 14%

Vinification and maturing

Soft crushing of grapes harvested at the right phenological ripeness.

Fermentation in steel vats at temperatures between 28 and 34°C with Pump overs and punch downs. Malolactic fermentation takes place in barrels the following spring.

Ageing for 2 years as required by regulations in oak barrels.

Tasting notes

A long ageing wine with garnet red colour and orangish highlights that Intensify over time.

Characteristic ethereal and intense aroma.

Ample, robust flavour, yet smooth and harmonic.

Food pairing

Entrées with sauces of red meats, lamb and mushrooms. Excellent with game and cheeses

Serving temperature

16-18°C

(Indeholder sulfitter)

