

BAROLO D.O.C.G. 2014 "Costeneto"

Varietal: Nebbiolo 100%

Vineyards: Abrigo Giovanni Estate in Langhe hills
Novello CN Piedmont ITALY

Harvest Date: October

Fermentation: 10 days in contact with the grape skins in
controlled temperature and with few
pump-over of the must
to obtain the maximum extraction of
colour and substantial polyphenols

18 months in wood Slavonian

Aging: oak casks of 1000 liters and French
tonneaux of 500 liters, refining
minimum 6 months in bottle

Colour: Garnet red colour with ruby red hues and
with orange reflections as it comes of age

Perfume: Potent on the nose, it has scents of dog-
rose, red fruits scents that meld over the
course of time into spice and balsamic
notes

Taste: Red fruits, bergamot notes with soft and
good tannins
persistence

Pairings: Game, red meat, meat braised in the same
wine, mature cheeses.



Alcohol: 14% vol
pH: 3,45
Total Acid: g/L 6,10
Bottling date: July 2017