



Due Corti Barolo DOCG



PIEDMONT

Producer: Tenute Costa

Grapes: 100% Nebbiolo

Area of Production: Monforte D'Alba,
Castelletto, Piedmont

Wine Making: Manual selection, of bunches and then of grapes. Vinification in upright conical steel vats: maceration and fermentation for 15-20 days, with pumpovers, gentle punch-downs and del-stages. Malolactic fermentation is in French oak, in which the wine then ages. The wine is aged in French oak, followed by 6-8 months in bottle.

Tasting Notes: This wine is a deep ruby with garnet rim. The aromas are intense, complex, and elegant, with forest berry fruit including blackberries, blueberries and prunes, followed by quinine and licorice accompanied by underbrush and ethereal notes, and finally toasted accents. The mouth is intense and complex. Elegant velvety tannins and nice persistence. An immediately approachable Barolo that will clearly age well.

Food Pairing: Serve with red meats, fresh game and aged cheeses.



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