



Due Corti Barolo DOCG - Castelletto

PIEDMONT

Producer: Tenute Costa

Grapes: 100% Nebbiolo

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

Wine Making: Manual harvest, manual selection, of bunches and then of grapes. Vinification in upright conical steel vats. Maceration and fermentation for around 20 days, with gentle punch-downs and delstages. Malolactic fermentation is in French oak, in which the wine then ages. The wine is aged in French oak, followed by a minimum 12 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. The wine is intense and complex. Elegant velvety tannins and beautiful persistence.

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



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