

Barolo DOCG

Grape Variety: Nebbiolo

Alcohol Content: 14.5%

Region: Piedmont

Producer: Tenute Costa DueCorti

Vinification

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 delstages. Malolactic fermentation is in French oak, in which the wine then ages, followed by 6-8 months in bottle.

Tasting Characteristics

Ruby color with garnet rim. 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 flavor is intense and complex. Elegant velvety tannins and nice persistence. An immediately approachable Barolo that will clearly age well.



Decanter ★★★★★
4 Star Wine
“Highly Recommended”

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