



Fratelli Aresca srl

Via Pontetto n. 8/A, 14047 Mombercelli - Asti - Piedmont

Tel. +39 0141 955128

Website: www.arescavini.it Mail: info@arescavini.it

Barolo DOCG “Costareto”

Barolo is the icon of Piedmont wines. Our Barolo is produced according to tradition with long maceration and maturation in big wooden casks. A Barolo to age in cellar but also great to drink when released.

Variety: 100% Nebbiolo.

Vineyards: South-faced vineyards located around Barolo production area. Grape-yield of 8 tons/hectare. Manual harvest.

Winemaking: alcoholic fermentation and maceration for 16-19 days. Then maturation in wooden cask for 2 years and for 6 months in bottle before sale.

Alc. content: 14-14,5% vol.

Tasting notes: nose very ample and complex with notes of violet and spices. The taste is rich of smooth tannins with notes of red mature fruit, tobacco and vanilla.

Pairing: ideal with roast, game and stew.

