



**BAROLO**  
*DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA*  
**“COSTE DI ROSE”**  
**RISERVA**



<b>GRAPE VARIETY</b>	100% NEBBIOLO DIVIDED IN THREE CLONES: MICHET, LAMPIA E ROSÈ.
<b>VINEYARDS</b>	COSTE DI ROSE IS A PRESTIGIOUS HILL LOCATED IN THE MUNICIPALITY OF BAROLO.
<b>SOIL</b>	UNDER THE SURFACE RICH IN ORGANIC MATTER, TO A DEPTH OF 50/ 100 CM WE FIND AN ALTERNATION OF BLUE AND GREY STRATA OF CLAY (NAMED “MARNE DI S. AGATA FOSSILI”). IN THESE SEDIMENTARY FORMATIONS THE VINES SINK THEIR ROOTS WITH DIFFICULTY IN ORDER TO ABSORB THE MICROELEMENTS WHICH WILL BE CHARACTERISTIC OF THIS WINE. THE SOIL IN THIS AREA HELP THE PRODUCTION OF SOME PRONOUNCED YOUNG WINES WHICH HAVE THE CAPACITY TO MATURE, TO IMPROVE AND TO REVEAL THE ELEGANCE OF THIS IMPORTANT BAROLO WINE.
<b>EXPOSURE</b>	SOUTH, SOUTH - EAST
<b>ALTITUDE</b>	320 METRES ABOVE SEA LEVEL
<b>DENSITY OF THE VINEYARDS</b>	4.000 - 4.500 VINES PER HECTARE
<b>YIELD/ HECTARE</b>	4.000 - 8.000 KG
<b>HARVEST PERIOD</b>	MIDDLE OF OCTOBER
<b>VINIFICATION</b>	AFTER THE CRUSHING THE FERMENTATION AND THE MACERATION START AND CONTINUE FOR ABOUT 35-40 DAYS. THE WINE IS AGED 2 YEARS IN SLAVONIAN OAK CASK. DURING THE LAST PERIOD OF THE AGEING THE WINE IS CARRIED OUT IN STAINLESS STEEL TANKS FOR 6 MONTHS AND THEN FOR 3 YEARS IN BOTTLES.
<b>FORMATS</b>	 Standard 0,75 L  Magnum 1,5 L
<b>COLOR</b>	RUBY RED WITH ORANGE HIGHLIGHTS
<b>FOOD PAIRING</b>	RED GRILLED MEAT, TAJARIN WITH WHITE TRUFFLE
<b>SERVING TEMPERATURE</b>	16-18°C

ROBERT PARKER	2016	92
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