



• **BAROLO LE COSTE 2006** •

NAME OF THE WINE: BAROLO

CLASSIFICATION: D.O.C.G.

PRODUCTION AREA: Barolo

CRU: "LE COSTE"

VINEYARD SURFACE: 0.80 ha

VARIETALS AND PERCENTAGE: Nebbiolo 100%

SOIL TYPE: Marne di Sant'Agata fossili, calcareous clay

EXPOSURE: South - West

VINIFICATION: The Barolo Le Coste is vinified in stainless steel fermentation tank with an internal rotary system at temperature controlled. The maceration lasts normally 10-12 days. Follows the malolactic fermentation in barriques (50-60 % new oak) where the Barolo Le Coste is aged for a total of 22-24 months. Stainless steel for further 8 months and bottling.

ALCOHOL PERCENTAGE : 14,5°

BOTTLES PRODUCED: 4000
120 MAGNUM - 1,5 Liters
80 MAGNUM - 3 Liters