

# SANMICÈ®

## BARBERA D'ALBA

Denominazione di Origine Controllata

Old inhabitants of Castellinaldo say that “the mother of Barbera vines had always lived in the site of San Michele (Sanmicè in our dialect) since in the beginning of time”. Perhaps our winery has been a little overconfident but long ago we decided to invest a lot in this very place at Castellinaldo and in its vocation for Barbera. Sometimes we seem to forget our past and we feel proud of our present glory only, but it is not by pure chance that all over Piemonte the most widespread grape variety is the Barbera. Now we are all finally and fully convinced that Barbera is an enormous potential resource in our wine world - it has structure, colour, longevity and elegance which make it a complete wine - and a very special one, too.  
Type of wine: structured red wine, perfectly suited for a whole meal.

**Vineyard location:** town of Castellinaldo, location Sanmicè.  
Soil and exposure: hilly ground of medium consistency.

**Grape variety:** 100% Barbera d'Alba.

**Vinification:** careful grape selection in the vineyard. Fermentation in big oak casks.

**Alcohol content:** 13 % - Acidity 5.5 grams per litre.

**Aging:** 6 months in barrel; 3 months in bottles.

**Type of bottle:** high-shoulder bottle (75 cl).

**Packaging:** 12-bottle cases

**Release:** in September, one year after harvesting.

**Colour:** ruby red with light purple reflections.

**Smell:** winy, fruity, persistent.

**Taste:** full, fresh, vigorous and fruity.

**Evolution:** this wine is usually at its best after 2 years. In great vintages, it ages well up to 5 - 6 years.

**Serving temperature:** 10 - 11°C.

### Castellinaldo d'Alba (Cn)

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