

COSTAROSSA® PIEMONTE BONARDA

Controlled Designation of Origin

FRIZZANTE

Bonarda is a name that recalls the slow paths that the winegrowers took to reach the rows. A name that predisposes with sympathy to the tasting of a petillant wine with an intense ruby color, a scent that brings to mind a world of flowers and fruits and a full, important, infinitely pleasant flavour.

Type of wine: Fresh red, elegant, fine wine throughout the meal.

Vineyard location: Municipality of Castellinaldo, Gallarini locality.

Soil and exposure: medium texture, with sandy. South-East exposure.

Grape variety: Bonarda 100%.

Care in preparation: Traditional “submerged cap” fermentation with several punching down.

Alcohol content: 12%

Aging: In the bottle: 3 months.

Type of bottle: Bordelais 0,75 L.

Packaging: 6-12 bottles cases.

Colour: ruby red with light purple reflections.

Taste: fresh, fizzy.

Smell: pleasant, wrapping.

Evolution: this wine is at its best in the first 2 - 3 years.

Serving temperature: 12 - 14°C

Castellinaldo d’Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

