

# COSTE SARACENE

PIEMONTE

D.O.C.

Rosso



The name evokes a place called Bricco dei Saraceni. This is an ethnic name due to the possible settlement of the Saracens in the tenth century. Right among those hills, they were defeated by Aleramo in a bloody battle in a narrow valley now called “*the Death Valley*”. These areas are characterized by sandy white soils and known for their excellent cultivation of Asparago Saraceno (a typical green asparagus). They are also suitable to the growth of vines, which develop excellent organoleptic qualities, as shown in the Nebbiolo. Nebbiolo, as well known, is a very noble grape which gives outstanding wines, but it is also known for its eclectic nature that allows it to be vinified and adapted to a more everyday consumption. It gives rise to very pleasant wines even when they are made in stainless steel tank. This wine is made from Nebbiolo grapes grown in our territory.

**GRAPE:** Nebbiolo.

**SOIL:** Sandy mixed with clay.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** South.

**VINE TRAINING-DENSITY:** Guyot. 4500 vines per hectare.

**HARVEST:** On the first decade of October, the selection and hand harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal condition to start the vinification process.

**VINIFICATION:** After crushing and destalking the grapes, the must is sent to vertical temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 24 °C. During the maceration, a lot of rotative pumping over is carried out in order to maintain the must constantly in contact with the grape skins. The malolactic fermentation takes place immediately after the alcoholic fermentation.

**AGEING:** The wine is aged in stainless steel tanks for about 6 months and then bottled.

## TASTING NOTES

The wine has a light red ruby colour with orange hues sometime.

It has an intense floral nose, vinous and fresh with expressive aromas typical from the grape variety. On the palate, the wine is dry with velvety tannins, persistent and savoury.

**PAIRINGS:** salami, sausages, ravioli al plin, tajarin (tagliatelle) with mushrooms sauce, red meats, lamb, roasted meat, aged cheeses, Castelmagno.

**ALCOHOL CONTENT:** 13.5% vol.

**SERVING TEMPERATURE:** 16 °C.

**SIZE:** 3 l.