



## BAROLO COSTE&BRICCO

### Collectible Wines

750 ml - (available in 6 bt wooden boxes)

### POWER AND FINESSE FOR A UNIQUE BAROLO

**Grape Variety:** 100% Nebbiolo

**Harvest time:** 2013 – 14th October / 2015 – 20th September

**Fermentation:** about 15 days at 30°C

**Characteristics:**

- bright garnet red colour
- complex bouquet with balmy and mint scents blended with small fruits, flowers and sweet spices
- full palate, powerful and balanced wine. Harmonious and exceptionally long-lived
- a remarkably classy wine, extraordinarily rich and complex

**Serve at:** 14°/16°C

**Try it with:** grilled red meats, meat on the spit, game. “Haute Cuisine” white and red meats with white and dark sauces.

**Evolution:** 18/20 years if kept in a cool and dark place

**Vintage currently on sale:** 2013 – 2015 available from September 2019 on

*Produced only in the best vintages*