TINDAL
WINE MERCHANTS

Barbera d'Alba, Roche Costamagna

Piedmont, Italy

Product code	RX1623RC
Grapes	Nebbiolo
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Rocche Costamagna
Vintage	2023

HVE Vegan

Vegetarian

Producer

A 14ha estate run by Alessandro Locatelli who has worked hard in recent years to improve all parts of this estate. His aim is to offer an unmistakeable expression of Barolo from La Morra, enhancing complexity, elegance and finesse. Winemaking is traditional – twenty days of maceration post fermentation followed by up to 36 months in large older Slavonian barrels.

Tasting Notes

"Deep ruby red color with purple highlights. The aroma is very fruity and characterized by plum and marasca cherry scents. On the palate the fruit taste wide up and intensify, maintaining the freshness of this wine. The aftertaste consists of a soft and delicate almond sensation."

Winemaking

Grape - Barbera 100% Soil type – Mix of limestone and clay Winemaking - Maceration for 5-6 days at 26°C (79° F) Aging - Partial aging in French oak barrels Longevity - From 4 to 8 years

ROCCHE COSTAMAGNA
PRODUTTORI DI BAROLO
DAL 1841