



Cocito

Barbaresco Baluchin: *Dense, yet balanced, with notes of tar, leather & rose...*

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Barbaresco DOCG
2003
100% Nebbiolo
14.5% by vol.
91 pts WA
350 6/pk cases
2.500 bt
2000

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:

Baluchin
Neive
Calcareous and sand
40 years old
275 m
1 acre

Wine making process:

Time of harvest:
Fermentation:

Beginning of October
7 to 8 days in temperature-controlled rotofermenters.
Malolactic fermentation, in oak.

Aging:

Aged in new, medium-toast French barriques for 20-22 months

Bottling:

Bottled unfinned and unfiltered.

Release:

3 years after harvest.

Special Notes:

Packed in wooden 6 packs

Wine description:

Color:
Bouquet:

Intensely red
Explodes with rose petals, leather, tar, spice and all the complexity and depth, that defines Nebbiolo from this area. Rich fruit is elegantly balanced, even in this hot, dry vintage. The wine is dense, concentrated and ripe, but very approachable, even when young.

Taste:

Evolution:
Pairings:

30+ years
Grilled dishes, sauced or complex red meats, wild game

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended serving temperature:
Recommended type of glass:

Guyot
5.2%
0
3.6

16°-17° Celsius

Burgundy

