



BARBARESCO COTTÀ

Piemonte, Italy
Albino Rocca

<http://www.albinorocca.com/en/>

Method & Production

Cottà comes from one of the best-known Barbaresco subzones and is a historic cru, one of the first to be produced from a single vineyard. It's a tiny area, producing no more than 15 hl from the vines that for the most part are more than 50 years old. The clay marl soil produces rich, solid and robust wines which marry well with Nebbiolo. The wine is aged in German and Austrian oak for 2 years.

Tasting Notes

Mature, riper fruit flavours in abundance. With a nuances of baked berry desserts. Warming, with a softness, well rounded sweet palate and grippy tannins in balance.

"The 2016 Barbaresco Cottà is a nicely executed wine with linear and crisp aromatic details that are all presented with purity and clarity. The wine also produces a soft and subtle side with a caressing mouthfeel that is framed by polished tannins and balanced freshness. This Barbaresco tastes great straight out of the gate." **94 points, Manica Larner, The Wine Advocate (June 2019)**

Food Matching

Wild mushroom risotto

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
ABO216	Barbaresco Cottà	Nebbiolo	2016	14.5%	Cork	6X0.75lt	No	No	No