



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.

Food Matching

Wild mushroom risotto

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
ABO218	Barbaresco Cottà	Nebbiolo	2018	14.5%	Cork	6X0.75lt	No	No	No	No