



Barolo DOCG

Barolo, one of Piedmont's most historical wines is well-known and appreciated all over the world. Its name evokes a sense of grand style synonymous with traditions that are disappearing all too quickly from our modern world. It comes from the 'Nebbiolo' grape whose cultivation dates back over 7 centuries to the 1300s. This noble, somewhat sensitive grape ripens in late October, long after other varieties have been picked. As the grape is slow to mature the goal is to keep it on its vine into early November to allow it to develop fully. The denomination of controlled and guaranteed origin Barolo [Barolo DOCG] reserved for prestigious wines that meet July 1980 regulations, strictly control its relatively small area of production. The vineyards of Barolo DOCG production sit in only 3,100 acres of the Langhe Hills, just southwest of the town of Alba. Approximately 87% of it comes from only five villages: Barolo; La Morra; Serralunga d'Alba; Castiglione Falletto and Monforte d'Alba. These villages enjoy different microclimates and soil structures that are reflected in variations of the flavour and aroma of the grapes. These differences are furthered accentuated by the differing styles of the winemakers resulting in wines of varied quality and complexity.

The Cossetti family have been making wine since 1891. Today the great classic style of founder Giovanni Cossetti synergistically combines with the newer techniques being introduced by his great granddaughter Clementina. We are delighted to offer this excellent 2003 Cossetti Barolo because Cossetti have used their expertise and innovation to produce a wine that has shed some of the years often needed for a Barolo to evolve. It can be enjoyed now and will continue to age well if you can avoid the temptation to drink it all right away.

A great wine suitable for long aging. Expect a garnet colour with orange hues that become more intense over time. Intense scent of red fruit and violets. The taste is full, wide and velvety with a finish of spices and a hint of vanilla. Piedmont is also famous for its white truffles, great meat, hearty stews, golden Toma cheeses, and all sorts of chestnut and hazelnut tortes. Barolo is suited to complement these substantial flavours. To be uncorked and decanted at least one hour before tasting.

PRODUCER	Mario Cossetti
Variety of grape	100 % Nebbiolo coming from sub varieties called Michet, Lampia and Rose.
Production area	Villages of Barolo, Castiglione Falletto, Serralunga d'Alba
Appellation	Barolo DOCG
Alcohol Volume	13.5%
Soil	Clay-limestone on hilly slopes with suitable exposures
Harvesting	Late October/early November
Fermentation	Delicate pressing of grapes gathered at the right phenol maturation Fermentation in steel tanks between 28-34 degrees centigrade. The malolactic fermentation takes place the following spring in oak barrels. Ageing
Ageing before release	A minimum of 3 years of which two must be in wood
Bottling	July
Serving temperature	16-18°C

