



*Mainerdo*<sup>®</sup>

# BARBARESCO DOCG GUDRÙ' - COTTÀ'



**Grape variety:** Nebbiolo

**Area of origin:** Municipality of Neive – Estate-owned vineyard – Cottà

**Total vineyard surface:** 0.74 ha

**Exposure:** North/North-East

**Altitude:** 190-345 metres above sea level

**Google Earth Coordinates:** 44°42'59.45"N 8° 5'36.24"E.

**Soil:** Tortonian soil rich in very compact blue marl.

**Average age of vines:** 20-25 years

**Plants per hectare:** from 3800 to 500.

**Vine training system:** Guyot with 7-8 buds.

**Harvest:** By hand into crates of approx. 20 kg.

**Average production:** 55 hl. per hectare

**Vinification:** in oak barrels at 28°C for 15 days

**Ageing:** 50% in French oak barrels for three years, 50% in Slavonian oak barrels for three years

**Colour:** garnet red with dark veins.

**Bouquet:** liquorice, red berry fruits, cinnamon, cloves, strawberry, violet and cherry jam.

**Palate:** full and enveloping, with an aftertaste of ripe fruit.

**Pairing:** structured red meats, mature cheeses, game, dishes featuring truffle, dark chocolate.

**Serving temperature:** 18-20° C

**Alcohol content:** 14 – 14,5 % vol.

**Bottles produced:** about 5500

**Bottle sizes:** 75 cl.

**Bottle per year:** 3500-4000

**Notes:** made in particularly good or excellent years only. As in the past, the Barbaresco wines made from the Cottà cru are among the finest in the whole of Neive.



**Azienda Vitivinicola Mainerdo**

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