

2010 COSTE DI ROSE BAROLO

BRIC CENCIURIO, PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from one of the great Cru Barolo vineyards; Coste di Rose Grapes are all hand harvested during the last 10 days of October and gently pressed. Extended maceration over 25 days during fermentation, after which the wine is aged for 30 months in large Slovenian oak casks, followed by an additional 18 months in the bottle before release. Total production of 450 cases each year.

THE ESTATE:

Bric Cenciurio is a rising star in the world of Barolo wine. The 10 acre property sits atop the Cenciurio hill near the town of Barolo. The Nebbiolo vines average 40 years old and under the watchful eye of Carlo Sacchetto and the skilled winemaking of Gian Franco Cordero they produce magnificent Barolos. The vineyard is 320 meters above sea level with a south-southeast facing exposure.

TASTING NOTES:

Color: light ruby with orange hues

Aromas: dried flowers, red berries and spice

Flavor & Texture: red cherry, tea leaves, tobacco with bold, well structured tannins

Food Pairing: truffle oil drizzled over wild mushroom risotto with shaved parmesan

-DRINK NOW THROUGH 2026-