

# PECCHENINO



## PRODUCER PROFILE

Estate owned by: Orlando and  
Attilio Pecchenino  
Winemaker: Orlando Pecchenino  
Total acreage of vine: 75 Acres  
Winery Production: 130.000 Bottles  
Region: Piemonte

## LE COSTE BAROLO DOCG

### WINE DESCRIPTION

First produced in 2004, Le Coste is one of the few single vineyard wines from this cru available in the United States. Only four acres, this vineyard is home to vines over 20 years old that have yields below 1 kg per vine. The microclimate enjoys large amounts of calcareous marl which results in a final wine that distinguishes itself with a clean and vibrant fruit character.

### TASTING NOTES

Intense ruby red with orange reflections. Bouquet of ripe fruit nose of currants and raspberries with hints of violet. Flavor is balanced with silky, sweet tannins, excellent structure and a long finish.

### FOOD PAIRING

Pairs well with red meats, braises and medium to long-aged cheeses made with cow or sheep milk

### VINEYARD & PRODUCTION INFO

Vineyard Name:	Barolo Le Coste Monforte
Size:	1, 2 Ha
Soil composition:	Medium textured, Calcareous
Training method:	Guyot
Elevation:	430 Meters a.s.l
Vines/Acre:	2,200
Exposure:	South
Year Vines Planted:	1980
Harvest time:	Second Week of October
First vintage:	2004
Production:	5.600 bottles

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	28 days at 29 ° C Max
Aging container:	French Oak Barrels of 2.500 l.
Length of Aging:	36 Months
Length of Bottle Aging:	6 Months

### ANALYTICAL DATA

Alcohol:	14,5%
Residual sugar:	2< g/l
Acidity:	5.8 g/l
Dry extract:	31 g/l

