

## Principiano Ferdinando 'Coste'

(Langhe Nebbiolo DOC)

*Nebbiolo*



The Langhe Nebbiolo 'Coste' is from a small 40 year-old hectare of Nebbiolo vines in the Le Coste di Monforte subzone on the south side of the Monforte d'Alba hill. Hand selected fruit, natural fermentation with no added sulfur, and 10 months in stainless steel before bottling, the resulting wine is a stunning example of some of the best demarcated Nebbiolo in Barolo. Beautiful freshness of fruit comes across on the nose and pallet, showcasing wild strawberries, red cherry, tea spices, and sweet tobacco. Supple tannins, dust and clay, and incredible depth make for a lovely wine for rustic Italian cuisine.

*Bon Vivant*

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