



Curto "la Foia" Barolo DOCG

(bah-ROH-loh)

Nadia Curto is a woman amongst men; a formidable winemaker who learned her craft from her father Marco, a grower, and her uncle Elio Altare, a legendary winemaker. She is her own enologist, and works every aspect of the winemaking. Her wines cut the razor's edge between classic and modern in Barolo -- powerful, even a touch austere, but with undeniable finesse. The wine is elegant and approachable; and the fruits are lush, ripe and enormously concentrated, with beautifully balanced acids, tannins and fruits of dark cherry, truffles, earth and even roses and tar.



LOCATION

Piemonte, Italia.
(La Morra)
4 hectares.



SOIL

Marneous.



ESTATE

Curto.
(KOOR-toh)



VINE

Verical trellised, Guyot pruning.
4,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Nadia Curto.
(NAH-dee-ah KOOR-toh)



VINIFICATION

Maceration for 10 days in thermoconditioned stainless steel tanks, without using external yeasts. Storage in wooden cask for 3 years. Bottling in the summer of the 4th year without filtering or clarification.



VARIETALS

100% Nebbiolo.



BARREL

8 year-old, 2,500 lt oak casks.



RESIDUAL SUGAR

1.6 grams per liter.



MATURATION

30 months in the barrel.
12 months in the bottle.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

1,250 cases



ALCOHOL

14.5% by volume.



FOOD PAIRING

Tagliatelle with wild boar,
pork chops, and Prime Rib.



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