



Lo Triolet Coteau Barrage Rouge D.O.C.

(KOH-toh bah-RAJ roo-JAH)

Coteau Barrage is from the esteemed cru zone of Nus with the same name. This is a wine Marco Martin will always make regardless of the vintage difficulty, because it represents his pinnacle of quality. It is a blend of Syrah and Fumin, with a silky structure and pleasant grip. Black currant preserves with liquor soaked Morello cherries stylishly ooze from the palate, while spicy, crushed green peppercorns, fresh thyme, violets, and dried leather create seductive depth.



LOCATION

Valle d'Aosta, Italia.
(12 km outside of Aosta)
5 hectares. 850 meters.



SOIL

Sand. White clay.



ESTATE

Lo Triolet.
(lo TREE-oh-lay)



VINE

Guyot.
9,000 vines per hectare.
0.7 bottle per plant average yield.



WINEMAKER

Marco Martin.
(MAHR-koh mahr-TEEN)



VINIFICATION

Classic maceration on skins for 10 days in small stainless steel tanks.



VARIETALS

80% Syrah,
20% Fumin.



BARREL

2-8 year-old French barriques.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

10 months in the barrel.
2 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

240 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Venison, aged cheeses, and Arugula steak salad with Gorgonzola.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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