



Sottimano

From 100% Nebbiolo in Barbaresco (Neive), Cottà marries rose, red cherry and licorice with supple ta

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96
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Alcohol :14,50 %

Composition: 100% Nebbiolo



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nnins. A poised single-vineyard wine that balances generosity and finesse in the elegant 2020 vintage.

Cotta Barbaresco 2020

Piedmont, Italy

Region and Vineyards

Neive is one of the three communes of **Barbaresco**, its hills rolling between 230-350 metres with alternating marls and sands that fine-tune Nebbiolo's perfume and tannin. Among its historic sites, **Cottà MGA** is renowned for producing wines of intensity and verve. The slope's south-west exposure gathers afternoon light while retaining evening cool, encouraging slow ripening and a spectrum of red-toned fruit, rose and spice.

Sottimano farms old vines in Cottà—many **40-70 years**—rooted in **limestone-clay** that contributes tension and length. The site's microclimate, with gentle breezes and marked diurnal shifts, preserves acidity and aromatic lift. Year after year, Cottà's character reads as vigorous yet poised: solid, well-grained tannins wrapped around a fragrant core, with a saline snap that carries the finish.

Winemaking

Cottà is **100% Nebbiolo** from low-yielding, old vines. Fermentations proceed with **indigenous yeasts**, and the skins remain submerged for an extended maceration—about **40 days**—to extract finely knit tannins without hardness. Malolactic occurs naturally in barrel. This patient, non-interventionist approach is designed to capture the vineyard's florals and savory complexity with clarity.

Élevage takes place in French barriques coopered for the estate (François Frères), for roughly **24 months**, with only **10-15% new oak**; the remainder are seasoned barrels to avoid masking terroir. The wine is bottled without filtration. In 2020 the result is a luminous, textural Barbaresco that balances ripeness with freshness, showing the estate's hallmark elegance and age-worthy structure. Alcohol typically sits around **14.5%**.



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Vinous (Antonio Galloni) (VN) : 96 Points (2020)

The 2020 Barbaresco Cottá is dense, powerful and closed in on itself. Black cherry, plum, spice, menthol, mocha and earthiness add to an impression of gravitas. Huge tannins give this potent, brooding wine a great deal of structure. This impressive, young Barbaresco needs time.



Jeb Dunnuck (JD) : 96 Points (2020)

Moving to the 2020 Barbaresco Cotta, fantastic mineral-tinged aromas of crushed stones, pencil shavings, and blackberry are followed by a medium-bodied red with a ripe yet linear feel and crunchy red fruits of red plum, orange rind, and clove. I liked this for its more tension-packed and energetic feel and stony texture. Drink 2025-2040.



James Suckling (JS) : 94 Points (2020)

Notes of raspberries and plum skins with walnuts, bark, ground spices and wet earth. Polished and a little chewy with medium to full body and chalky texture to the tannins. Firm and steady. Linear finish.



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Cotta Barbaresco 2020

Tasting Notes

- **Color:** Translucent garnet with a pale, brick-tinged rim.
- **Aroma:** Dried rose, raspberry and red cherry, with licorice, sweet tobacco, subtle smoke and wild herbs; hints of almond, blood orange and crushed stone.
- **Palate:** Silky entry that builds to fine, chalk-edged tannins; mid-weight and precise, layering red fruits, balsamic spice and savory earth. Long, saline finish with rose and licorice echo.

Did you know?

The **Cottà** hillside is among Neive's earliest sites to be bottled separately as a single-vineyard Barbaresco. Sottimano's parcel sits just above the family cellar; its old vines—some planted in the 1960s—are a cornerstone of the estate's reputation.

Wine Pairing Ideas

- **Tajarin al ragù di vitello:** the wine's acidity and fine tannins cut the richness of veal ragù while echoing its savory depth.
- **Porcini risotto:** Nebbiolo's rose and earth interplay beautifully with mushrooms' umami and the dish's creamy texture.
- **Roast duck with orange and spices:** bright fruit and gentle spice notes complement duck's sweetness and aromatic glaze.
- **Aged Parmigiano Reggiano:** umami and salt amplify Nebbiolo's cherry-licorice core and lengthen the finish.



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