

# COCITO



In 1994, after much consideration, Ezio Cocito (pronounced Co-chee-toe) embarked on the advice of his longtime friend Giorgio Rivetti of La Spinetta. He pulled up the Moscato vines in his family's tiny 1 hectare high elevation vineyard in Nieve and replanted to Nebbiolo to pursue the dream of making great Barbaresco.

"I have two passions in my life: horses and Barbaresco. It's through these passions that Giorgio and I have become great friends. I have taught Giorgio much about horses and he has taught me much about Barbaresco."

With Ezio's grand dreams of making truly great wine, he collaborated with Giorgio to not only help him in the vineyard but in the winery. Production is very small, between only 300-400 six-pack cases a year. The wine is vinified and aged at the La Spinetta winery and only Riserva is produced with extended bottle aging.

"I've always believed that if you can't do something right, you shouldn't do it at all. This is why we produce only one wine and only produce our wine in exceptional vintages."



## COCITO 2013 BARBARESCO RISERVA "BALUCHIN"

Only 400 six-pack wooden cases produced. Vines are 27 years old. Aged 24 months in 30% new French oak. Un-fined & unfiltered.

**2013 - 93 Points, The Wine Advocate:** "This wine is always released much later than its peers. Cocito is from a cool and high-altitude growing site in Nieve where obtaining acidity and fruit brightness is never a problem. These conditions also suggest a longer cellar-aging window. The fact that the 2013 vintage was spared major temperature spikes during the summer months further reinforces these impressions. This Riserva presents dark cassis and plum, with some spicy elements of crushed clove, balsamic herb or rosemary essence. I think you can be confident in the aging of this bottle."

**2013 - 92 Points, Vinous:** "Cocito's 2013 Barbaresco Riserva Baluchin is a gorgeous, modern-style wine. Sumptuous and racy with no hard edges, the 2013 offers tons of immediacy and sheer appeal. Succulent black cherry, plum, tobacco, menthol and licorice build as this extroverted Barbaresco shows off its allure, which is considerable."