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BAROLO CASTELLETTO

100% Nebbiolo



Production area: Castelletto is a large area that runs between Monforte d'Alba and the hamlet of Perno, bordering Serralunga d'Alba

Terrain: calcareo

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 20-25 days, starting with cold maceration (10 °C) in the first 48 hours. During this period, a very soft extraction is carried out by doing only a couple of daily pumpings over. Then it is racked off and always in steel tanks malolactic fermentation takes place.

Refinement: in small oak barrels, 30 percent new and 70 percent second and third passage, where it remains to age for a total of 24 months. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

Color: ruby of good intensity with purple hues

Fragrance: intense and persuasive, great harmony of red fruits and delicate rose petal. Very elegant goudron with light notes of underbrush, mint and licorice

Flavor: Vigorous, full, balanced. Great tannic persistence but never drying and very juicy. Finish with notes of blackberry jam and blueberries

Alcoholic Grade: 14.5% vol.

