

BAROLO CASTELLERO

Barolo is coming only from this land and we dedicate love and meticulous work during the entire year. We start with the winter pruning of the vineyards ("guyot" method), followed by allegation, cleaning and cutting of the vines ensuring an accurate selection of the best grapes during harvesting. Then the product transformation begins. The grapes are pressed within our winery. After which the traditional fermentation starts and lasts for about thirty days.

The entire making philosophy of our Barolo Castellero (it is a cru between Barolo and Monforte d'Alba) is rigorously traditional, with fairly lengthy macerations followed by long maturations of about 18 months in oak barrels. After bottling the wine is aged for at least another 12 months before its release. It can be enjoyed after several months in the bottle, however it will continue improving and developing its elegance over the years.... it is the true jewel of Italian red wines and overall international enology.

TASTING NOTE

Color: Ruby red, very intensive red

Fragrance: Very pleasant and delicate, recalling wilted roses and notes liquorice and wood vanilla

Taste: Velvety, dry, rounded, rich and balanced in body and structure

Temperature: 16/18 °C

Gastronomic's combining: Risottos, fondues, game, red meat and meat in general (roasts, grilled or skewered)

WINE MAKING

Harvest: Middle/End of October

Wine making: Classic method

Maturity: 18 months in wood + 12 months in bottle

Vintage: 2020

Ageing: In wooden barrels

Bottle sized: 750 ml

Bottles produced (n°): 4.000

DOCG 2020

VINEYARD

Area of production: Barolo – Monforte d'Alba

Cru: Castellero

Vine: Nebbiolo da Barolo 100%

Altitude: 300 m

Solar Exposure: South East

Breeding kind: spalliera / guyot method

Soil: Gravely clay

Year plant: 1980

Surface: 11.000 m2

CHEMICAL INFORMATIONS

Alcohol in vol (%): 14.79 % vol.

Total acidity: 5.66 g/L

Dry Extract: 26.8 g/L

Sugar rate: 0,58 g/L

Volative Acidity: 0,66 g/L

Total SO2: 101 mg/L

