



Barolo Rocche di Castiglione

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes come from one of the oldest vineyards in the entire Barolo region: Rocche di Castiglione Falletto. The vines, planted in 1950 and 1968, have a southern exposure, steep sloping terraces and a mixed soil with a high percentage of sand. Guyot training system and a density of around 4,600 plants per hectare. Altitude around 330 m asl.

Winemaking: grapes harvested by hand. After gentle pressing, the juice ferments for around 1 month in a steel tank, in contact with the skins and with regular pumping-overs. This period includes pre- and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

Ageing: in oak barrels for around 30 months.

Description: ruby-red color. The nose is complex and elegant. Notes of dry flowers, hay and rose petal, accompanied by a hint of chamomile. It is fresh, balanced, silky, enveloping and full-bodied on the palate. The tannins are prominent yet well-integrated. The finish is long and persistent. We recommend decanting a few hours before serving.

