



## Barolo Castiglione 2010



**Designation:** Barolo DOCG

**Grapes:** 100% Nebbiolo

**Winemaking:** The grapes are selected from vineyards located in Castiglione Falletto, Monforte, Barolo and Novello where the vines are planted an average of 4.800 vines per hectare. The vines are 7 to 35 years old with yields of 35 hl/ha, grown using the gouyot system. After harvesting, the grapes are gently pressed. Fermentation occurs in stainless steel with daily cap submersion for extraction of flavor and color.

**Aging:** The wine is then aged for 24 months in casks. The wine was blended in stainless steel tanks 8 months before bottling.

**Description:** *"The 2010 Barolo Castiglione is beautiful in the way it brings together the vibrancy of the year with a soft, inviting textural presence. Freshly cut flowers, mint, sweet spices, anise and red berries are all woven together nicely in the glass. With time in the glass, the wine blossoms with exquisite finesse, floral aromatics and exquisite overall balance. Ripe, silky tannins support the exquisite finish. An insanely beautiful wine, the 2010 will give readers a good idea of just how great the 2010 vintage is at Vietti. The Barolo Castiglione is made from a large number of parcels across the Barolo zone, many of which are of a high enough level of quality that they could be bottled separately. This is first-class juice".*  
(VinousMedia.com – Antonio Galloni)

**Food Pairings:** Hearty stew, wild game, roasted red meats and cheeses.

**Alcohol:** 14,26 % Alc. by vol.

**Total Acidity:** 5,72 g/l

**Total dry extract:** 26 g/L

