



Barolo Rocche di Castiglione 2013

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the single vineyard Rocche in Castiglione Falletto, planted with roughly 4600 units per hectare. The vines have an average age of 61 years. The 1-hectare vineyard has a south-west exposure and a clay-limestone soil. Grapes are gently crushed and fermented for 4 weeks in stainless steel tank with skin contact. This time includes pre- and post- fermentative maceration with the traditional method of submerged cap. Malolactic is done in barriques.

Aging: The wine is aged for approximately 30 months in Slovenian oak casks

Description: Ruby red in color. Complex and full-bodied with intense aromas of dried roses, licorice, spice and truffles. Elegant with strong, yet balanced and silky tannins; long and persistent finish.

Food Pairings: Earthy foods such as stews, game, red meats and strong cheese.

Alcohol: 14,38 Alc. by vol.

Total Acidity: 5,77 g/L.

Total dry extract: 31.20 g/L.

