



Barolo Castiglione 2011



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 2011 Barolo Castiglione is a drop-dead gorgeous beauty. Sweet red berries, freshly cut flowers, spices and mint are some of the many notes that grace the palate in a young Barolo with extraordinary finesse. Although just bottled, the 2011 shows very, very well today"*

(Vinous – Antonio Galloni – September 2014)



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

Alcohol: 14,85% Alc. by vol.

Total Acidity: 5,93 g/L

Total dry extract: 30,6 g/L

