



Barolo Castiglione 2016



Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from small vineyards spread in the Barolo region. The vines are between 9 and 42 years old, planted in a clay-limestone soil. Plants are trained with guyot method, with an average density of roughly 4500 units per hectare. All the different crus are vinified and aged separately with slightly different processes to underline the singular characteristics of each parcel and terroir. Fermentation occurs in stainless steel with daily cap submersion for extraction of flavor and color.

Aging: The wine is aged for roughly 30 months in oak casks and barriques; all parcels are then carefully blended before bottling.

“Beautiful glowing ruby. Fine earthy nose, but right now quite backward. Succulent palate with a powerful tannic structure. Really long and a little vibrant. Firm, long red-fruit finish” (WS).

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

