



Barolo Rocche di Castiglione 2016



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 were planted in three different moments, 1940, 1950 and 1968. The vineyard has a south-east exposure and a clay-limestone soil. Grapes are gently crushed and fermented for approximately 4 weeks in stainless steel tanks with skin contact. This includes pre- and post- fermentative maceration with the traditional method of submerged cap. Malolactic is done in oak.

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.

