



Barolo Castiglione 2012



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 26 months in casks. The wine was blended in stainless steel tanks 8 months before bottling.

Description: "The 2012 Barolo Castiglione is a gorgeous, radiant wine. Sweet red cherry, pomegranate, wild flowers and spices all meld together in a sensual, radiant wine endowed with striking presence and intensity. In 2012, the Castiglione is especially lifted, radiant and expressive, with striking purity and nuance. With time in the glass, the wine freshens up considerably, so aeration is a good idea for readers who want to open the 2012 early. This is a striking, seriously delicious Barolo from Vietti". (Vinous – Antonio Galloni – March 2016)

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

Alcohol: 14,05 % Alc. by vol.

Total Acidity: 6,04 g/l

Total dry extract: 28.80 g/L

