



Barolo Castiglione 2013

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from small vineyards in Castiglione Falletto, Monforte, Barolo, Novello; the vines are between 7 and 40 years old, planted in a clay-limestone soil. Plants are trained with guyot method, with an average density of roughly 4800 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 flavour and colour.

Aging: The wine is aged for 24-30 months in oak and then all parcels are 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.

Alcohol: 14,26 % Alc. by vol.

Total Acidity: 5,72 g/l

Total dry extract: 26 g/L

