

Barolo d.o.c.g. Rocche di Castelletto



GRAPE VARIETY: 100% Nebbiolo

VINEYARDS: Castelletto from Monforte d'Alba - Piedmont Italy.

SOIL: Clay - calcareous

HARVEST: Beginning / Second half of October

VINIFICATION: In this vineyard the yield per vine cannot exceed 2 kg per plant therefore it is subjected to two thinnings, one at the beginning and the other at the end of August. During the harvest, which is done manually by specialized personnel, special attention is paid to the selection of the bunches by making two steps for the harvest, spaced about 6-10 days from each other. The fermentation lasts 15 days and takes place in small steel tanks with repeated pumping over for an adequate extraction of color and oxygenation. The maceration continues even after fermentation, for a total period of 40 - 45 days. Then the wine is put in wooden barrels 2,000 - 2,500 - 5,000 liters where malolactic fermentation takes place and in which it stops for 30 months before passing again in steel tanks where it remains another 6 months. The bottled wine remains in the cellar for another 8 months. After about 4 years from the harvest, the wine is ready to be put on the market.

SENSORY PROFILE: The color is ruby red. The nose is elegant, offering complex hints of raspberry jam, licorice and spicy notes. The palate is full-bodied, powerful and harmonious thanks to the sweetness of the tannins that characterize the finish. It is a great wine that accompanies important and very tasty dishes, roasts and cheeses, better if aged for a long time.

TASTING TEMPERATURE: 18 °C