



## BAROLO D.O.C.G. CASTELLERO

**Grape varietal:** 100% Nebbiolo; Michet, Rosè and Lampia clones.

**Appellation:** municipality of Barolo, Castellero vineyard; map page n. 7, parcels 151 p., 174, 175 p., 176, 177, 197, 328.

**Soil:** Saint Agata fossil marne; calcareous with silty clay loam composition.

**Exposure:** South-West.

**Altitude:** 270 m.a.s.l.

**Slope:** 30%.

**Cultural notes:** vineyard planted in 1978 and 1991; organic farming. Low guyot pruning system with planted density of 3500 vines per hectare.

**Harvest period:** first half of October; hand harvested with careful selection of the clusters.

**Vinification:** soft crushing of the grapes with de-stemming; static fermentation in oak casks with indigenous yeasts selected from our vineyards; maceration for about 30 days, frequent basting of the skins.

**Fining:** 3 years in medium sized (15-30 hl) French oak barrels with the minimum amount of racking necessary. No filtration or chemical stabilization before bottling. Bottle aged for at least 12 months.

**Organoleptic characteristics:**

**COLOR:** garnet red with orange hues.

**NOSE:** ethereal, mineral, hints of ripe red fruit, dried rose and under-wood.

**MOUTH:** dry, sapid and velvety; rich in elegant tannins of ripe fruit.

**Food pairings:** roasted and braised red meats, game, bourguignon, aged cheeses.

**Serving suggestions:** taste in large glasses which favor oxygenation and enhance the nose. Serve at 18 °C. Since it is a Barolo, it has been in the bottle for some time and light sediment can be present for which it is always advisable to decant.

**Storing method:** keep bottles horizontally in a dark and temperature consistent place.