

# BAROLO

d.o.c.g.

*Castellero*



GRAPE VARIETY 100% Nebbiolo, Michet, Rosè and Lampia clones

VINEYARD Municipality of Barolo, Castellero vineyard; plot n. 7, sub - plots 176, 177, 197

SOIL Saint Agata marls with fossils; calcareous with silty clayloam composition

EXPOSURE South - West

ALTITUDE 270 m.a.s.l. (slope 30%)

CULTURAL NOTES Vineyard planted in 1978; **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; spontaneous fermentation in oak vats; maceration for about 15 - 20 days with frequent and soft pumping over.

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

COLOR: GARNET RED WITH ORANGE HUES

NOSE: ETHEREAL, MINERAL, HINTS OF RIPE

RED FRUIT, DRIED ROSE AND UNDERWOOD

MOUTH: DRY AND VELVETY; RICH IN ELEGANT

TANNINS OF RIPE FRUIT

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