



# Barolo Castelletto DOCG

**Zone:** Castelletto, Monforte d'Alba, Piedmont

**Grape varietal:** Nebbiolo

**Period of harvest:** First-second decade of October

**Vinification:** Maceration with the skins for 30/40 days at 28-31 °C

**Ageing:** In big casks and in 500/700 litre barrels for 30 months

**Bottling:** 40 months after the harvest

**Conservation:** Bottle lying down, protected from temperature variations and light

**Lifespan:** 10-15 years

**Nose:** Elegant and intense, with notes of raspberry, wild fruit and tobacco

**Colour:** Ruby red with garnet notes of medium intensity

**Taste:** Warm, pleasant, with a good tannic balance, supple

**Food matches:** With game, poultry and seasoned cheese