

Barolo

DOCG

Castelletto

Seghesio

It comes from the Cru of Castelletto from the youngest part of the vineyard. It is aged in oak barrels to satisfy the most “classic” palates. Fine and elegant with a garnet red color and a floral and balsamic bouquet. In the mouth the tannins are gentle and balanced.

grape variety: Nebbiolo

production area: Monforte d'Alba, Fraz. Castelletto

soil type: medium textured with prevailing limestone

exposure and height: South-East, 350 mt. above sea level

vineyard surface: 2 hectares

age of vineyards: 20-30 years old

grape harvest: in October, by hand

vinification: maceration on the skins in rotary fermenters with temperature control between 25-30°C for about 10-15 days. After malolactic fermentation aging for about 24 months in large Slavonian oak barrels of HL 50.

color: garnet red.

nose: it opens up with aromas of red fruits followed by liquorice, mint, and flowers.

taste: fresh with soft and balanced tannins.

food pairings: roast meat, game, aged cheese.



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