

Barolo

DOCG

Castelletto

La Villa

Seghesio

It takes its name from an area of the Cru of Castelletto. The selected grapes in the oldest part of the vineyard enable to obtain a full-bodied wine. The colour is garnet red with orange reflections. The bouquet is complex, it ranges from liquorice to the jam. This elegant wine is aged in French barriques and in large oak barrels.

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: 40-60 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 12 months in french oak barriques of Lt 225 and 12 to 18 months in large oak barrels of HL 50.

color: garnet red with orange reflections.

nose: balsamic with notes of mint and liquorice.

taste: velvety tannins, with excellent finesse and elegance in taste persistence.

food pairings: roast meat, game, aged cheese.



Azienda Agricola Fratelli Seghesio

Frazione Castelletto, 19
12065 | Monforte d'Alba (CN)

t. +39 0173 78 108

info@fratelliseghesio.com

fratelliseghesio.com



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013