

Barolo Castiglione DOCG



Origin

Country	Italy
Wine Region	Piedmont, Barolo DOCG
Winery	Vietti

Technical Data

Grape Varieties	Nebbiolo
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

All the different single vineyards are vinified and aged separately, each of them with a different winemaking procedure, with the aim to highlight the typical characteristics of their specific terroir. Once hand-picked, the grapes are destemmed and gently crushed before bringing them into stainless steel tanks for the alcoholic fermentation. They have spent between three to four weeks in contact with their skins. This time includes the pre- and post-fermentation maceration, using the traditional submerged cap method. The malolactic fermentation takes place in oak barrels.

Ageing

The wine has been aged for about 30 months in large oak casks and, a small amount, also in barriques; after this all parcels are carefully blended before bottling. The wine is bottled without filtration.

Description

In Brief

The Barolo Castiglione is Vietti's interpretation of a classic Barolo. The grapes for producing this wine are sourced from various very important small vineyards located all over the Barolo region. The soils are calcareous and clay. The age of the grapevines is between 10 and 45 years old.

Tasting notes

Medium-intense ruby red colour. On the nose: explosive, elegant, charming and immediate. Aromas of prunes, red and black ripe cherry, blackberry, rose petals and tobacco. On the palate it is classic, quite rich and powerful, with notes of alpine herbs and leather on its finish. The tannins are very well-integrated in the fruit structure of the wine.

Food Pairing

Stewed meats, wild game, red meats and seasoned cheeses.

Notes

