

BAROLO CASTAGNI

The grapes come from a young vineyard planted in soil rich in layers of chalk, which conveys a slight mineral hint to the taste, together with late, persistent tannins.

Aged for up to two years in large barrels.

Appellation: Denominazione di Origine Controllata e Garantita.

Vine training system: Gujot.

Grape variety: 100% Nebbiolo

Soil composition and exposure: Calcareous, clayey soil, crossed with veins of chalk. Easterly exposure.

Altitude: Approx. 370 to 400 metres above sea level.

Harvesting: The grapes are hand-picked and selected in the second week of October.

Yield per hectare: 6,500 Kg/Ha max. by law.

Yield in wine: 56 Hl/Ha

Vinification: 10-15 days with floating cap, pumped over 4-6 times a day.

Ageing: In 30-hectolitre oak barrels for 18-24 months.

Storage: 20 to 25 years in the dark and at a temperature of 13-15 C° to allow the tannins to mature perfectly, depending on the vintage.

Sensory profile:

COLOUR: Ruby red, with orange highlights.

BOUQUET: Ethereal, expansive, mineral.

PALATE: Full, dry, mineral, balanced and very persistent.

Pairings: Braised game, roast meats, hard, mature cheeses.