

Barolo DOCG Castelletto

Production area: Langhe, a hilly zone in the south of Piedmont, bordered by Liguria, in the village of Monforte d'Alba. Mauro's father-in-law owns this vineyard, which he started managing in 1996.

Vineyard Exposition: South, South-East

Altitude: approx. 300 meters above sea-level

Varietal: Nebbiolo

Surface Area: approx. 1.5 hectares

Vines per Hectare: 5000

Grape Yield per Hectare: 5 tons per hectare

Bottles Produced: 5000

Age of the Vines: 2/3 of the vineyard were planted in 1967 and the remaining vineyard was replanted in 1995 due to the flooding in November of 1994.

Vine Trellising System: Guyot

Vinification: Maceration on the skins for approx. 8 days in rotary fermentors with temperature control, the grapes are then pressed off the skins and alcoholic fermentation is completed in steel tanks (approx. 20 days). After primary fermentation the wine is put in french barriques, 50% new and 50% used, where it undergoes malolactic fermentation at a temperature of approx. 20° C for about two months. The wine remains in barrique for a total of 24 months, afterwards it is put in stainless steel tanks for approximately six months to settle and then bottled without fining and filtration.

Tasting Notes: Intense ruby red coloured, fresh to the nose with mature fruits; prunes and blueberries, licorice and notes of aromatic herbs like eucalyptus. The evident tannin and harmony confirm the grand character that is undeniably the terroir of Monforte. Between the four crus of the cantina, Castelletto definitely has the most muscle and structure even if it is somewhat mitigated by Mauros winemaking style. When the wine first enters the market it is forceful and more closed than the other 4 crus, but after the first year of release you can already appreciate its muscle and harmony and with time the wine exalts a forceful character while remaining fresh.

Vintages: 1996, 1999, 2001 and 2004 are well-structured and full-bodied.

A little more elegant are the 1998 and 2005, which are particularly harmonious and enjoyable for drinking. Softer, round and full-bodied are the 1997, 2000, e 2007.

2003 is particularly dense, sweet and concentrated, and in both 2002 and 2006 we didn't produce any Arborina because a hailstorm compromised our standard of quality.

Serving Suggestions: Red meat, medium aged cheeses, and wild game.

Recommended Temperature: 17°-18° C. It is enjoyable to appreciate the initial freshness and experience the evolution of the wine as it warms up in the glass.

Alcohol %: 14.50

Dry Extract g/l: 27.1

Acidity: 5.6

