

Giovanni Manzone

*Barolo DOCG Castelletto*



Castelletto is composed of one hectare facing South-East towards Serralunga d'Alba. Soil composition is older in origin and the resulting wines have thinner tannins, a fuller body and deeper color.

Location of the Vineyards: Castelletto vineyard in Monforte d'Alba

Vinification: Harvest takes place during the first half of October. Maceration on the skins for 35-40 days at approx 82-87F.

Aging: Aged in 500 and 700lt Slavonian casks and French tonneaux for 36 months. Unfiltered.

Grape varieties : Nebbiolo

Altitude : 335m - 400m ASL

Soil : Calcareous-clayey

Alcohol : 14%

**Tasting notes :**

This Barolo is ruby red in color with medium garnet highlights. Complex, yet elegant and intense notes of raspberry, wild fruit, sweet rose petal and tobacco. Firm tannins are balanced and offer a lasting impression of sweet fruit. Best enjoyed with game dishes, poultry or seasoned cheeses.

**Press Notes**

James Suckling

2017

93 points

AG Vinous

2017

96 points



Sustainable

