Giovanni Manzone

Barolo DOCG Castelletto

Castelletto is composted 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.

Banville Wine Merchants

www.banvillewine.com

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