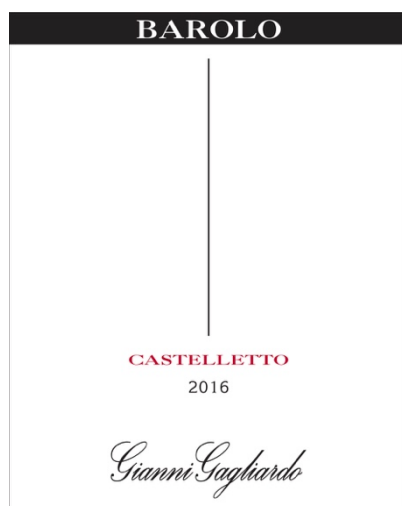




Barolo Docg
Castelletto
2016

Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



Grapes: Nebbiolo - **Harvest:** 11 October 2016 - **Village:** Monforte d'Alba - **MeGA (Cru):** Castelletto - **Maceration:** 14 days - **FML:** 100% - **Aging:** 30 month in a single 25 Hl cask - **Bottling:** 20 June 2019

Data

Alcohol: 14,5 % vol – Total acidity: 5,64 g/L – Dry extract: 30,1 g/L

Winemaker notes

This vintage produced 2700 bottles, 200 magnums and 12 double magnums. 2016 is the year of aromatic balance for Castelletto. The particularly expressive hints and its classic palate show great elegance.

Tasting notes
