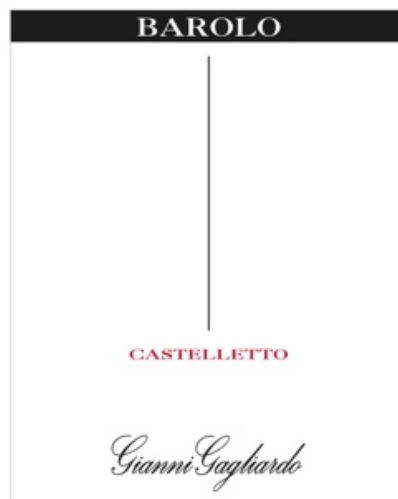




**Barolo Docg**  
**Castelletto**  
**2018**

**Vintage description**

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



**Grapes:** Nebbiolo - **Harvest:** 9 October 2018 - **Village:** Monforte d'Alba - **MeGA (Cru):** Castelletto - **Maceration:** 14 days - **FML:** 100% - **Aging:** 4 small cask of 228lt and 7 years old - **Bottling:** 6 July 2021

**Data**

Alcohol: 14,5 % vol – Total acidity: 6,41 g/L – Dry extract: 32,6 g/L

**Winemaker notes**

This Barolo from Monforte shows a delicate marine and salty scents overwhelmed by the ripe cherries, plums and pomegranate skins on delicate flavors of rose petal, dried lavender and liquorice dust. Austere with a justified representative character tannins of the most typical Barolo but with a subtle softer roundy finish. Chunks of salty mineral zests on a balsamic note played the role of this Castelletto. In 2018 we've produced 1.062 bottles

**Tasting notes**

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