

Barolo Castelletto DOCG

Grape Variety: Nebbiolo

Alcohol Content: 14.5%

Region: Piedmont

Producer: Tenute Costa DueCorti

Vinification

Manual harvest, manual selection of bunches and then of grapes. Vinification in upright conical steel vats: maceration and fermentation for around 20 days, with gentle punch-downs and delstages. Malolactic fermentation is in French oak, in which the wine then ages. Aging: in French oak, followed by minimum 12 months in bottle.

Tasting Characteristics

Aromas: intense, complex, and elegant, with forest berry fruit.

Flavors: intense and complex. Elegant velvety tannins and beautiful persistence.

