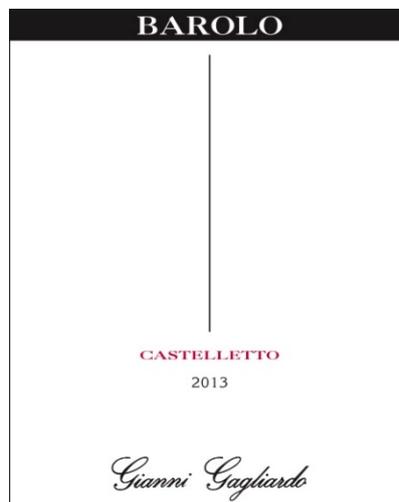




Barolo Docg
Castelletto
2015

Vintage Description

2015 began with heavy snowfall that allowed for a good accumulation of water in the soil. The vegetative cycle was anticipated, and after a mild spring came a very hot and dry summer. Thanks to the winter water reserves, the plants did not undergo any stress, which allowed for an excellent ripening of the fruit.



Grapes: Nebbiolo - **Harvest:** Mid October - **Village:** Monforte d'Alba - **MeGA (Cru):** Castelletto - **Maceration:** 12 days - **MLF:** 100% - **Ageing:** 32 months in a single 25 Hl cask- **Bottling:** July 2018

Data

Alcohol: 14,5 % vol – Total acidity: 5,0 g/L – Dry extract: 28,9 g/L

Winemaker Note

This year produced 2677 bottles, 200 magnums, 12 double magnums. 2015 is the vintage of elegance and precision for Castelletto. Flavors are particularly defined and expressive and its classic leaner palate shows muscles this year.

Tasting notes
