Contea di Castiglione, Barolo DOCG 2021

IAR9442021

Araldica Castelvero

— Piemonte, Italy

A warm, richly-flavoured, spicy Barolo made in an approachable style with attractive dried red berry fruits.

Production

Nebbiolo grapes are sourced from vineyards around the town of Barolo. These are trained on a low Guyot trellis at a density 4-5,000 vines/ha. The grapes were hand-harvested, de-stemmed and then crushed to small fermenters, for around 12 days, with daily pumping-over. This ensures good colour and flavour extraction, but avoids over extraction of the abundant Nebbiolo tannins. The wine was drained off at dryness, and the skins transferred to a small press. After pressing the wine was settled for two days, and then racked to stainless steel tanks for malolactic fermentation. After three years maturation in 50hl Slavonian oak casks it was racked and bottled.

Tasting note

A complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish.

Food Match

Great with rich meaty sausages and stews

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barolo DOCG

Winemaker:
Claudio Manera & Lella Burdese

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegan

Bottle Barcode:
8010471003082