

ODDERO



Barolo Rocche di Castiglione

Variety

100% Nebbiolo

Vineyard

Location: Castiglione Falletto

Characteristics: 250 meters above sea level, southeastern exposure, 2.7 x 0.9 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 50 years

Size: 0.66 hectares

Yield: 60 quintals/hectare

Harvesting period

First 10 days of October

Production

2,000 bottles

Vinification

Great care taken over the cultivation of the vineyard, rigorous manual selection of grapes in the vineyard and in the winery, destemming-crushing, fermentation and maceration in stainless steel for 25 days at a controlled temperature of 28-29°C. Malolactic fermentation follows in December.

Maturing

90% aged in 20-hectoliter French oak barrels, 10% in 225-liter barrels, for 30 months. Bottling takes place at the end of the summer, with a further year of bottle ageing before release on the market.

Sensory characteristics

Ruby-red color with pale garnet tinges, balsamic aromas, notes of liquorice and chocolate accompanied by a pleasant mix of small red fruits. Soft and enveloping tannins.

