



ODDERO

BAROLO DOCG ROCCHIE DI CASTIGLIONE



VARIETY

100% Nebbiolo

VINEYARD

Location: Castiglione Falletto Characteristics: 250 meters above sea level, southeastern exposure, 2,00 x 0,90 meters spacing, 4,500 vines/hectare density, Guyot upward-trained vertical-trellised training system. One of the oldest vineyards of the estate, over 50 years old. Age: 70 years old. Hectares: 0.66 Yield: 50 quintals/hectare

HARVESTING PERIOD

First 10 days of October

PRODUCTION

2,500/2,600 bottles

WINEMAKING

Scrupulous vine growing, done through the organic method since 2010. Careful manual selection of grapes, both in the vineyards and in the cellar, gentle de-stemming and pressing. Fermentation and maceration for approximately 25 days. Malolactic fermentation follows in December.

AGEING

100% in 20-hectoliter French oak 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.

ORGANOLEPTIC CHARACTERISTICS

Rocche di Castiglione displays elegance, fine tannins, a persistent taste and minerality. It accurately reflects the characteristics of the soil of origin. Its tannins develop from a rugged soil, sandy and calcareous. Ruby red in colour with light garnet reflections, delicate notes of spices and liquorice and a desirable bouquet of red berries. Extraordinarily long finish.

NOTES

Rocche di Castiglione is a beautiful narrow vineyard on top of the "Rocche", whose meaning is "cliffs". The original rock is extremely close to the surface, the sedimentary soil is not deep, instead, it is thin and loose. During the warmest seasons, the plants really suffer for water shortage.