

BAROLO ROCCHE DI CASTIGLIONE

Piedmont, Italy

Oddero

www.oddero.it/index.php/en/

Method & Production

Rocche di Castiglione is a beautiful narrow vineyard planted on top of the “Rocche”, which means “cliffs”. The original rock is extremely close to the surface, the sedimentary soil is not deep, instead, it is thin and loose. Rich limestone and calcareous soils.

Scrupulous vine growing, using the organic methods 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. 100% of the wine is aged in 20-hectoliter French oak barrels for 30 months. Bottling takes place at the end of the summer, with a further year of bottle aging before release on the market.

Tasting Notes

The wine 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, Ruby red in color with light garnet reflections, delicate notes of spices and licorice, and a desirable bouquet of red berries. Extraordinarily long finish. Very pretty!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
OD0520	Barolo Rocche di Castiglione	Nebbiolo	2020	14.5%	Cork	x0.75lt	No	No	No	No