



TENUTA DUECORTI

Monforte d'Alba (CN), ITALIA

Barolo Castelletto

Denominazione di Origine Controllata e Garantita



APPELLATION: Barolo DOCG

VARIETAL: 100% Nebbiolo

CRU: Castelletto

PRODUCTION ZONE: Monforte d'Alba (CN)

REGION: Piedmont

PRUNING SYSTEM: Double inverted guyot

PLANTING DENSITY: 2,80 m x 1,0 m

YELD PER HECTAR: 4.000 kg

BOTTLES: 2.500

VINIFICATION: Manual harvest, manual selection first of the bunches and then of the grapes. Vinification in steel vats: maceration and fermentation for around 20 days, with gentle punch-downs. Malolactic fermentation in French oak, where the wine stays for an aging period of about 3 years.

AGING: in French oak, followed by minimum 12 months in bottle

ALCOHOL CONTENT: 14,50 %

COLOR: Rubin red, transparent, with garnet rim

AROMAS: Intense, complex and elegant, with forest berry fruit and liquorice

FLAVOR: intense and complex with delicate tannins. Well persistent and elegant. Pleasant to drink Barolo, that will evolve with time. Perfect correspondence between aromas and flavors.

SERVING TEMPERATURE: 16-18 °C



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