

ODDERO



Barolo DOCG Rocche 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: 65 years

Size: 0.66 hectares

Yield: 60 quintals/hectare

Harvesting period

First 10 days of October

Production

2,500/2,600 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. Malolactic fermentation follows in December.

Maturing

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.

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.

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 shortag

