

la Castella

RODDINO D'ALBA

BAROLO

Denominazione di origine controllata e garantita

Velvety austerity

Variety:	100% Nebbiolo
Soil:	clay, calcareous marl
Exposure:	South-West, in the municipalities of Monforte d'Alba, Perno at about 400 m a.s.l.
Harvest period:	first half of October - by hand
Vinification:	alcoholic fermentation and maceration in contact with the skins for 14-15 days in steel tanks with 3 daily pumping over
Ageing:	24 months in large slavian oak barrels and then in bottle
Sizes produced:	0.75 L bottles
-> Color:	garnet red
-> Bouquet:	complex and ethereal
-> Taste:	austere but with velvety tannins, harmonious licorice
Recommended pairings:	land cuisine with intense and rich flavors
Serving temperature:	17-19 °C

Az. Agr. CASCINA CASTELLA di CASSINO SILVIO S.S.A.

Loc. Bosco 1 – 12050 RODDINO (CN)

Tel. 0173/794267 Cell. 366/5034143

P.IVA e Cod. Fisc. 03830570044

E-Mail: info@lacastellavini.it Sito Web: www.lacastellavini.it