

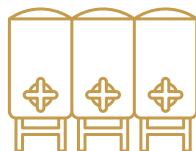


Barolo del Comune di Castiglione Falletto

-Cantine Gemma-



Italy
Piedmont
Cuneo



VINIFICATION

Traditional vinification, with 4 weeks of maceration to favor maximum extraction of phenolics in order to ensure the wine's longevity.



AGEING

The wine is aged in Slavonian oak for 24 months, with the use of 5-hL French tonneaux.



Deep ruby red.



TASTING NOTES



Complex and refined bouquet, with prominent aromas of red fruits enriched by hints of spices and light balsamic notes.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Nebbiolo

AGRICULTURAL SYSTEM

Conventional



On the palate, it reveals elegance, with a full body and solid structure that interact with a highly pronounced and persistent finish.