



AZIENDA AGRICOLA
ROCCHIVIBERTI
CASTIGLIONE FALLETTO

BAROLO DOCG **“ROCCHIE DI CASTIGLIONE”**

Rocche di Castiglione is one of the smallest and most renowned vineyards of the entire Barolo area. Located at an altitude of 300-350 meters above sea level, this steeply-sloped, east-southeast-facing cru forms a long narrow strip divided into many tiny parcels. Stretching 1.5 Km long, rocche means “cliff,” an accurate description for how the site drops as much as 150 meters to the Perno River below. Composed primarily of limestone sand and tuff, the wines produced from Rocche di Castiglione are prized for their unique, well-defined aromas, soft tannins, excellent balance, and a distinctive elegance, as well as their ability to age 40 years or more. This vineyard is planted exclusively to Nebbiolo.

GRAPES VARIETY:
100% NEBBIOLO from BAROLO

WINEMAKING:
25 days contact with the skins in stainless-steel tanks. Our unique tanks trap the CO2 naturally produced in fermentation and then released periodically in targeted jets in order to break the cap of skins formed on the top of the must. This process is both extremely gentle and eliminates the need for external power resources.

MALOLATIC FERMENTATION:
in steel

AGING:
25 months in 25 hl. French oak barrels

AGING IN BOTTLE:
12 months in temperature controlled area

TOTAL ACIDITY:
6,10 g/L

VOLATILE ACIDITY:
0,81 g/L

PERCENTAGE OF ALCOHOL:
14,5%

DRY EXTRACT:
28 g/L

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