

OI/ winery

O2/history

03/ wine

04/ tasting



It comes from the Cru of Castelletto from the youngest part of the vineyard. It is aged in oak barrels to satisfy the most "classic" palates. Fine and elegant with a garnet red color and a floral and balsamic bouquet. In the mouth the tannins are gentle and balanced.

grape variety: Nebbiolo

production area: Monforte d'Alba, Fraz. Castelletto

soil type: medium textured with prevailing

limestone

exposure and height:South-East, 350 metres above sea level

food pairing: roast meat, game and

aged cheese

Barolo DOCG