

Barolo D.O.C.G.

10 anni riserva Castelletto

“Vigna Madonna Assunta la Villa”[®]



Designation: Barolo Riserva D.O.C.G.

Vintage: Yes

Area of origin: Castelletto, Vigna Madonna Assunta La Villa, Monforte d'Alba (CN).

In the company history, the first year of production dates back to: 1999

Type of agriculture: sustainable, aimed at reducing fungicides.

System type: Guyot 4000 plants per hectare.

Yield per Hectare: 45-50 q

Type of grapes: 100% Nebbiolo.

Vinification: primary fermentation and anthocyanin extraction in contact with the skins.

Aging: the wine is aged for about 30 months in wood. Further refining in bottle for about 60-72 months prior to market release.

Expected storage lifetime: over 30 years

Bottle sizes: 0,75 L / 1,5 L / 3 L

Visual description: The wine displays a dense, lively and healthy color. The tone appears garnet, leaning toward an orangey tint.

Olfactory notes: On the nose, the wine reveals a fleshy and enveloping profile, dominated by ripe, meaty fruit, with clear notes of mature cherry and plum. This is followed by a woodland fragrance, marked by earthy nuances and a distinct note of mushroom, reminiscent of dried mushrooms and a subtle but well-integrated umami character. Elegant aromas of petrichor emerge—the typical scent of a forest after rain—contributing a moist, fresh, and mineral bouquet that adds depth and complexity. In the finish, refined notes of cigar box and fine tobacco appear—delicate yet persistent—harmonizing beautifully with the mushroom-like aromas. A gentle hint of extinguished pipe and dried aromatic herbs further enriches the wine, while a timid balsamic note emerges in the background.

Tasting notes: On the palate, the wine is full-bodied and rich, with an enveloping sip that immediately reveals its impressive structure. The acidity is still vibrant, a sign of freshness that supports and enlivens the tasting experience, all within a context of extreme smoothness and velvety texture.

The wine is persistent, balanced, and harmonious, with a long and satisfying finish where elegant notes of chocolate and cocoa surface, blending seamlessly into the overall flavor profile. The tannins are perfectly evolved, with no trace of bitterness: they are gentle, caressing, and never astringent, contributing to a sense of balance and pleasure in the mouth. Salivation is ample and continuous.

This is a mature wine, yet it shows an extraordinary ability to maintain its quality and drinkability for decades to come—a true testament to its greatness.

The data shown is based on an average of several years and may vary according to individual vintage.