

CANTINE DEL CASTELLO DI RE CARLO ALBERTO



CASTELLO DI VERDUNO

Barbaresco Docg 2011

Vineyard

This Barbaresco is made from a selection of Nebbiolo grapes grown in several estate vineyards in the Barbaresco area (Rabajà, Rabajà-bass and Faset). The soil is composed by white earth, with a high limestone content, known as the “Marne di Sant’Agata”(30% sand – 55% clay – 15% calcium). From this kind of soil we obtain very elegant and fragrant wines, with a great potential ageing.

Picking and maceration

The grapes are handpicked, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on September 23rd 2011. The maceration in stainless steel tanks lasted 20 days, with daily punching down of the cap.

Ageing

The wine was aged for 18 months in large Slavonian oak casks and 3 months in steel tanks, followed by 15 months in the bottle prior to its release on October 2014.

Bottling

The bottling took place, without any fining nor filtration, on the 21th of August 2013, with lot n. L13-07. The 2011 production has been of 6973 Albeisa bottles.

Tasting notes

Classic garnet red typical of the Nebbiolo variety. Clean and precise with strawberries, violets, ferns and black pepper at the nose. Long and flavoursome with wonderful balance.

Analytical data

Alcohol 14.0% by Vol.
Total acidity 5.9 g/l
pH 3.37

Particularities

“an everyday classic Barbaresco”!

Guida De L’Espresso: “Vino dell’Eccellenza”

Vintage 2011

The 2011 vintage will be remembered as unconventional with its very early harvest and not overly high yields in the vineyard. It was certainly very challenging for growers from an agronomical point of view. Choosing the best practices to follow to achieve the right balance between vine, soil and climate was fundamental, as was adapting to the climatic situation and taking action accordingly. Excellent results were achieved where this balance was found, and great wines can justifiably be expected.

