

SCHEMA TECNICA



Name: **STOLÈT**

Denomination: Barolo DOCG, Riserva Castagni

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for a few days. Fermentation in French oak tonneau for about 10 days with regular punch-down and pump-overs. Post-fermentative maceration for about 3-4 weeks.

FML: in oak tonneaux

Ageing: minimum 18 months in oak

Production: about 500-1500 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with local dishes based on truffles, game meat, aged / spicy cheeses.

The name: "sto lét" in Piedmontese language means "this bed" and if one is 100 years old one definitely needs one.

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