



## Barolo "Sottocastello di Novello" DOCG



- Cantina Le Ginestre is a family winery in **Grinzane Cavour, in the Langhe hills**, a Unesco Heritage site, in Piedmont, North-West of Italy.
- The small Ginestre hamlet was already marked on land registry maps as far as the 1700s, and the Audasso family were workers in the property of Camillo Benso Count of Cavour, architect of the Unification of Italy.
- Sadly, in the Second World War, Michele Audasso joined the Army and he disappeared in Russia. Only in the '80s his son Franco, with his wife Giulia, started again the vinification of the vineyards of "Le Ginestre", joined today by Gian Luca and Barbara, their children.
- **Only organic fertilizers are used in the vineyards**, while natural copper and Sulphur-based products are used to prevent diseases of the vine.

**Varietal:** 100% Nebbiolo

**Appellation:** Langhe Nebbiolo DOC

**Production Zone:** Novello, on the highly-prized "sotto castello" cru facing south, south-east, in Piedmont; altitude 400 mt a.s.l.

**Soil:** Deep limestone, medium consistency with good drainage

**Vinification:** Fermentation in stainless steel tanks on the skin, with daily pumping over the must. The maceration continues for several days after the alcoholic fermentation.

**Maturation:** after the malolactic fermentation, it matures in oak for 2 years and then 1 year in the bottle before release.

Sottocastello translates "under the castle", referring to the **majestic castle of Novello that towers over the vineyards**. Layers of floral notes and appealing spices burst from the glass as this intense Barolo shows off its personality.



- *Deep, bright ruby red with slight orange hues; expansive, clear-cut nose, with hints of violet, vanilla, cinnamon, sweet tobacco and licorice; very structured, soft mouth-filling taste, which is lightly dry with an appealing, long, spicy finish. Its structure and wealth of polyphenols give this wine an exceptionally long cellar life, during which its tasting properties continue to develop.*
- *It pairs well with red meats, game and aged cheeses.*

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