

# Bava Barolo Castiglione Falletto

Category	Red
Grapes	100 % Nebbiolo
Appellation	Barolo (DOCG)
Producer	Bava
Country	Italy
Region	Piémont
Vintage	2010
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	16-18 °C
Available	Québec

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

## Terroir

The soil is the soul of the terroir, but the brain of the plant is in its roots. The soil provides the energy and the climate the intensity, but the brain of the plant is in its roots that can create a great fruit through what the soil offers them.

The combination of soil and Nebbiolo has made Castiglione Falletto the heart, not only geographically, of the production of Barolo. Here there is the Bava farmhouse and cellar where since always the family has been producing their wine in the respect of its original identity and allowing the terroir to give the wine its own personal touch. They want their Barolo to express the true soul of Nebbiolo without being influenced by modern trends of schools of thought. Barolo Bava simply tastes like Barolo from Castiglione Falletto.

Vineyards exclusively in the municipality of Castiglione Falletto at 300 metres altitude. White limestone and clay soil. Vine training technique: Guyot

## Vinification and maturation

Nebbiolo is the last variety to be harvested at the vineyard, when the grapes are ripe and the tannins are less hard. The fermentation with maceration lasts 15 days in casks and the malolactic fermentation takes place just after to take advantage of the temperature and the reduction of the fermentation environment. At the end of the winter, to control its power, the wine is partly put in barrels of 50 hectoliters and partly in old barrels where it will remain for three years. Bottling takes place in summer.

## Features

In the Nebbiolo the colour of the anthocyanins is easily released and remains delicate. However, Barolo, right from its first years of life, has a marvellous garnet red colour that is never too strong; the bouquet reminds of scents of spices, violet, cocoa, truffles. It is a top-quality wine thanks to its remarkable tannins that soften with ageing.

## Food Pairings

Ideal with tender red meats.

## Medals / Press reviews

- Millésime 2006 « Vous voulez déguster un Barolo au sommet? Celui-ci vous en fournit l'occasion à prix correct. Ample et parfumé, pourvu de tanins présents, mais qui savent se faire aimer, surtout



# Bava Barolo Castiglione Falletto

avec du gibier.» Jean Aubry, Guide Aubry 2014

- Millésime 2006 « Plus ferme et structuré que d'habitude, mais néanmoins au style de la maison, privilégiant la fraîcheur et la délicatesse. À boire entre 2013 et 2017. » Nadia Fournier, Le guide du vin Phaneuf 2013, 09 janvier 2014

## Product code

---

Québec : 10856814