

# *Podere Gianni Gagliardo*

## **BAROLO CASTELLETTO 2020**

MGA Castelletto

Municipality: Monforte d'Alba

Etymology: from an ancient castle, no more existing.

128Ha / 317 Acres

Subsoil: Sant'Agata Marls

Soil: evolved

36% vineyard (of which 60% Barolo)

Altitude: 250-520 meters above sea level / 820-1.700 ft

Best expositions: between East and South

15 owners



PODERI GIANNI GAGLIARDO in Castelletto

1,72 Ha / 425 Acres

Altitude: 250 meters above sea level / 820 ft

Exposition: East

Soil: loamy soil with good quantity of limestone, mostly in the higher part of the vineyard. Poor in organic substance, that tends to mineralize.

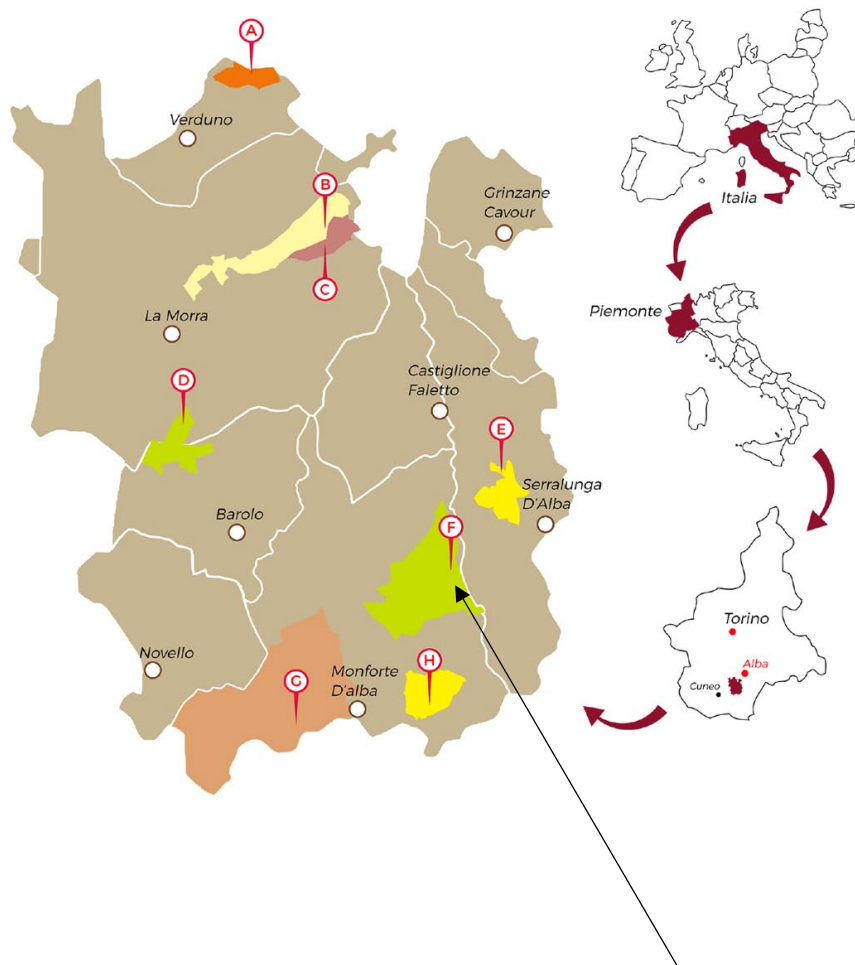
Number of plants: 8.279

Clones: 142-230 - Gagliardo Mass Selection

Ripening period: medium late ripening because of the East exposure

## I NOSTRI CRU

- A. Monvigliero
- B. Santa Maria
- C. Serra dei Turchi
- D. Fossati
- E. Lazzarito
- F. Castelletto
- G. Bricco San Pietro
- H. Mosconi



## DETAILS

The Castelletto vineyard is a magical place. Here there is one of the greatest biodiversity in the Barolo area, and it is easy to come across birds of prey, wild boar and roe deer. It is in fact located at the entrance to a narrow valley where a beautiful natural forest resides. This position, together with its orientation to the East, make it a vineyard with a particularly cool microclimate, with strong temperature variations in the hot season. In this vineyard, even in summer the soil tends to remain wet for longer, and after the rains it is always quite complicated to return to the vineyard. For this reason, choosing the harvest date is very important: in autumn after the rains, it is possible that the vineyard will remain impractical even for a week. It's a vineyard with a particular balance that always produces very small bunches, and the thinning operations are particularly delicate.

### 2020 in CASTELLETTO

In 2020, budding in Castelletto occurred very regularly and homogeneously, but much earlier than the average of recent years. We had arrived from a mild winter and a very warm start to spring. The rainy spring created sufficient water reserves for the entire year. Being a particularly cool plot, Castelletto coped very well with the heat peaks of August. The result was a great balance in the vineyard and perfectly healthy grapes, harvested at best ripeness.

HARVEST DATE: **October 9th 2020**

## TASTING NOTES

Ripe red fruit, pomegranate, papaya, dried fruit and lavender. Spicy notes and great balance on the palate. Persistent and articulated.

## FOOD MATCH

ITALIAN: Lasagne alla Bolognese

USA: Bacon wrapped Baked meatballs

ASIAN: Korean Beef Seaweed Soup (Miyeok-guk)

## SCORES

2019: 96/100 (Winescritic.com), 93/100 (Luca Maroni), 92/100 (JamesSuckling.com), Gold Medal Merano

2018: 93/100 (JamesSuckling.com), 94/100 (Winescritic.com, Wine Advocate), 92/100 (Tom Hyland, Luca Maroni)

2017: 94/100 (Winescritic.com), 92/100 (Tom Hyland, Luca Maroni)

2016: 95/100 (JamesSuckling.com), 93/100 (Winescritic.com, Wine Advocate), GOLD Merano Wine Festival

**Total Production Barolo Castelletto 2020 Poderi Gianni Gagliardo**

2.809 numbered bottles and 150 Magnums

## 2020 by the Consortium

The 2020 vintage began with no particular issues in winter, when temperatures were mild and precipitations and snowfalls few and far between.

The first part of spring was relatively dry and sunny, ensuring a homogeneous resumption of plant growth, which began at the end of February and ended – for the later-ripening varieties – towards late March. The months of March and April were marked by fine weather and mild temperatures, with little rainfall, predicting in the first instance an early harvest. This forecast was proved wrong in May however, when a considerable number of rainy days was recorded in an unstable climate that continued until late June. On the one hand, the advantage built up at the beginning of spring was worn out by the slowing down in plant growth, while on the other hand, the accumulation of water in the soil, combined with not overly high temperatures during the summer, prevented water stress issues. As far as production volume is concerned, while early estimates tended to highlight high quantities, particularly for the early-ripening varieties, thanks to the traditional practice of green harvesting the situation was later normalized, further enhancing the quality of the grapes. In general, climate conditions were ideal, with some soil management difficulties happening towards the end of spring, due to early fungal attacks, as a result of May and June's rainfall. Fortunately, these were not accompanied by hailstorms or any other significant weather events.

The harvest began for the white grape varieties in early September, around one week earlier than the historical average. Sugar and acidity levels proved to be lower than in the past, but they remained steady during vinification, ensuring great balance between these two components which is critical for this type of wine. Harvesting continued with the Dolcetto, which has produced wines with very elegant aromas despite a drop in temperatures in some areas early in September, resulting in a slowing down in the accumulation of sugars and a delayed harvest. As far as the varieties with a longer ripening cycle, such as Barbera and Nebbiolo, are concerned, the harvest looked like being an early one as soon as veraison took place between the beginning and the middle of August. The subsequent drop in temperatures led to a temporary slowing down in ripening, which restarted exponentially in the second half of September. Barbera, in particular, immediately showed excellent parameters on analysis, with great sugar and acidity.

Nebbiolo proved to be in excellent condition when it was ready for picking: moderate overnight temperatures led to a rapid accumulation of polyphenols, which were already at excellent levels by the middle of September. Growth was constant, rather than exponential, so the grapes reached technological maturation – in other words optimal sugar levels – between the end of September and early October. In terms of acidity too, neither the Nebbiolo nor the Barbera suffered the losses typical of short-cycle and hotter vintages. This may be due to early growth resulting from the substantial supply of water at the beginning of the summer, which allowed the vines to physiologically develop in the best possible way.

In conclusion, also considering grape ripening control data, the 2020 vintage can be said to be extremely good with points of excellence, especially for the medium-long ageing wines, which are showing characteristics that are perfect for achieving winemaking distinction.