

*Podere*  
*Gianni Gagliardo*

## **BAROLO CASTELLETTO 2021**

MGA Castelletto

### **GENERAL DESCRIPTION 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

Year of Planting: 2001

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.

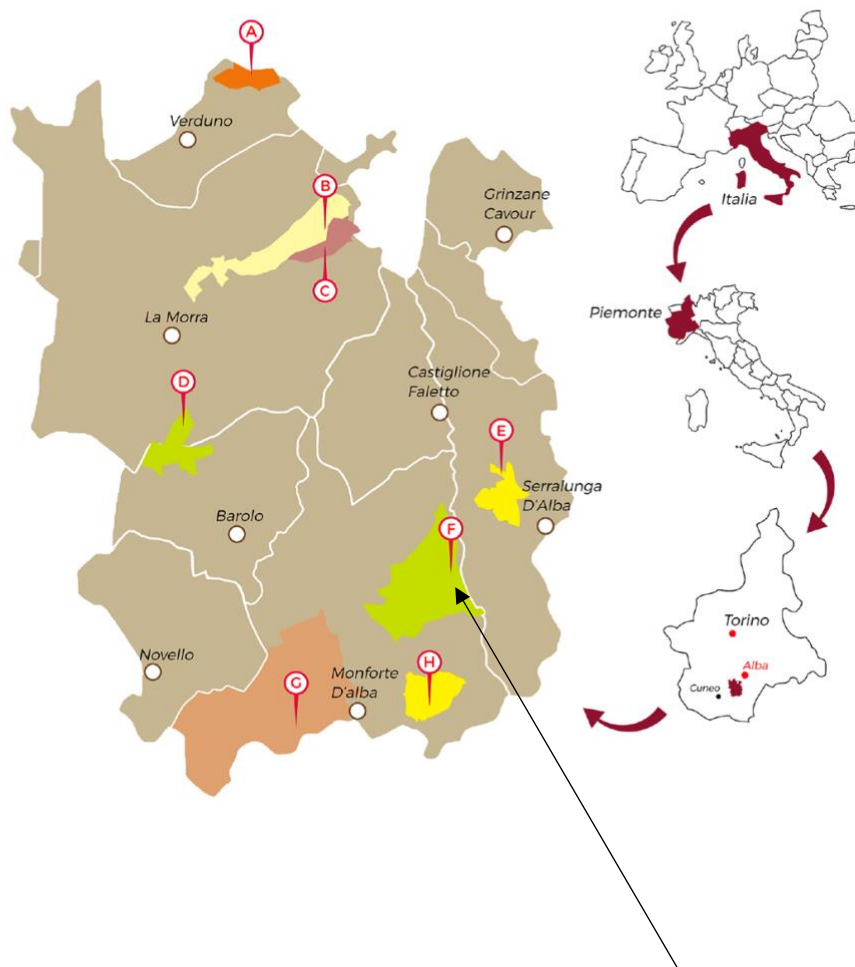
Number of plants: 8.279

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.

### CASTELLETTO 2021 in THE VINEYARD

From an agronomic point of view, 2021 in Castelletto was a great year, the good water supply derived from the snowy winter, combined with a particularly dry summer season and the cool exposure of the vineyard meant that we arrived at the harvest with an almost perfect vegetative-productive balance. A phenologically normal year, it gave a naturally lower production load compared to previous years. Thanks to the excellent thickness and health of the skins, we managed to harvest the vineyard at two different times, waiting for perfect ripening on the entire vineyard. The upper part was harvested on October 11th and the lower, cooler part, on the 14th.

HARVEST DATE: **October 11th and 14<sup>th</sup> 2021**

### CASTELLETTO 2021 in THE CELLAR

The grapes dedicated to Castelletto were 3,848 kg. They were the first to be harvested, on October 11th, and immediately pressed. Maceration lasted 12 days during which pumping over and delestage were carried out. The wine then underwent malolactic fermentation and remained in steel until spring.

In April 2022, the wine was placed in a single 25Hl barrel of mixed French and Slavonian wood where it remained until July 2024, immediately before bottling. It was racked in the summer of 2022 and 2023.

## TASTING NOTES

Austere and fresh profile. Notes of pomegranate, cherries and violet. Medium body but compact and dense. Very fine and velvety tannins. 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

2021: 96/100 (JamesSuckling.com, Winecritics.com)

2020: 96/100 (JamesSuckling.com, Winecritics.com, Michael Apstein), 94/100 (JebDunnuck.com, Club Oenologique)

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 2021 Poderi Gianni Gagliardo**

2.770 numbered bottles and 150 Magnums

## 2021 by the Consortium

The two thousand and twenty-one vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years.

Plant growth resumed as per normal and in keeping with traditional timing, rather than early as happened last year, coping well as a result with the last cold snap at the beginning of spring and limiting frost damage to the newly-developed buds. Even the Nebbiolo variety, which is an early developer and therefore potentially more at risk, was not significantly affected by the drop in temperatures, with just slight damage limited to lower altitude vineyards. During the subsequent phenological phases it could be seen that the crop load was not too high - an estimated 10% lower than in 2020 -, reducing the need for green harvesting while allowing the yields provided for under production regulations to be reached.

A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Heavy storms in the first part of July reached their climax on the 13th, when part in particular of the area around Castellinaldo, Castagnito, Guarene and Canale was hit by a violent hailstorm, causing damage - some of it major - to vineyards. No damage was recorded to vineyards in the Barolo and Barbaresco growing areas though, and summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

The harvest began mid-September with the picking of the white wine grapes and Dolcetto. The former in particular showed excellent properties, with an optimal sugar content and strong acid profile that should preserve their freshness.

Dolcetto was one of the varieties with the best outcomes this vintage: its typically late bud break averted any late spring cold-related issues, and the absence of substantial day-night temperature variations in summer protected it from premature berry drop, resulting in the harvesting of healthy grapes with excellent properties.

The Barbera was picked in a perfect condition from both technological and phenological points of view in the last week in September. The very high sugar content and stronger acid profile than in the previous vintages, above-all in terms of malic acid, will combine to produce complex, long-lasting wines.

The harvesting of Nebbiolo began during the last days in September, peaking in the second week of October. The grapes were healthy, with optimal phenological maturity facilitated by the lower temperatures and the day-night variations observed from the second half of September on. In terms of quantity, crop loads were optimal and well-balanced, with visibly smaller berries than last year. These factors resulted in a strong polyphenol content, which is essential in order to produce wines of structure and balance intended for lengthy ageing.

In conclusion, we can say that despite the vintage being distinguished by a succession of significant climatic events, with late frosts, storms and hail in summer, as well as drought, remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.