



**POLICALPO
MONFERRATO ROSSO DOC
CASCINACASTLET**



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LABEL

A bottle branded with a mysterious, faintly delineated arrow to represent the arduous climb proudly faced in an unending search for improvement.

NAME

Policalpo is the name of a vineyard whose Barbera and Cabernet grapes are used to make this wine. An ancient, cultured name at one with the taste of its élite.

VINE

Two varieties are blended in this red wine: Barbera 60 % and Cabernet Sauvignon 40 %.

The vineyard's approximately 5400 vines produce an average of 8 tonnes of grapes giving 5500 litres of wine.

HARVESTING

The grapes are all picked by hand in the first fortnight of October and despatched for vinification without delay.

VINIFICATION

The must is allowed to ferment in contact with the skins at about 29°C. The Barbera and Cabernet grapes ferment together. *Macération* continues for at least fifteen days to secure the maximum dissolution of the extractive substances, the anthocyanines and especially the aroma precursors. Careful attention is devoted to the racked wine to ensure its proper malolactic fermentation in French oak barriques.

REFINEMENT AND STORAGE

Maturity is attained in the barrique after twelve months and followed by the acquisition of finesse in bottle for at least six months. Policalpo is placed on the market in the second year after the harvest. Its constitution and sound structure will continue to acquire greater elegance and harmony for at least 7-8 years.

ORGANOLEPTIC CHARACTERISTICS

Brilliant deep ruby colour with the slight garnet hues typical of great, long-aging wines.

Intense, broad, elegant and lingering bouquet. Ethereal and spicy overtones are blended with dreamy hints of liquorice, vanilla and tobacco coupled with the pleasant vegetal undertone typical of Cabernet. Warm, elegant, austere and enticing palate. Notable harmony and balance that underscore Policalpo's great structure and complexity. Intense and long-lasting aroma.

ALCOHOL CONTENT

14 - 15 % by volume

SERVING SUGGESTIONS AND ACCOMPANIMENTS

Best served in large crystal glasses at 18°C and from a decanter in the case of very old bottles.

To be drunk with outstanding meat dishes on classic or local cuisine menus. Enhances dishes prepared with white truffles, excellent with mushrooms and a good companion for mature cheeses