



IOLLARUM
MONFERRATO DOC
NEBBIOLO

CASCINACASTLET



STR. CASCINOTTO, 6 - 14055
COSTIGLIOLE D'ASTI - ITALIA
TEL. +39 0141 966651
FAX +39 0141 961492
info@cascinacastlet.com
www.cascinacastlet.com

LABEL

The label transforms an ancient historical document into a visual symbol that brings together memory, place, and contemporary expression. Like the wine it represents, it conveys an authentic balance between tradition, identity, and modern interpretation.

NAME

Iollarum is the ancient name used in the 1428 cadastry register of Costigliole d'Asti to identify the area where our Nebbiolo vineyards are located. Restored with the support of Cascina Castlèt and preserved by the municipality of Costigliole d'Asti, this precious document has endured through the centuries, bearing witness to the deep bond between this land and its enduring winemaking heritage.

VARIETY

100% Nebbiolo

HARVEST

The harvest happens in September.

VINIFICATION

The must ferments in contact with the grape skins for approximately 12 days. The temperature is maintained at 27°C (81°F) to ensure optimal and balanced extraction of phenolic compounds, particularly anthocyanins and tannins. Once alcoholic fermentation is complete, the wine undergoes malolactic fermentation, contributing to a harmonious and well-balanced palate.

AGEING & CELLARING

Nebbiolo Iollarum is aged for 12 months, with 50% matured in ceramic vessels and the remaining 50% in French oak barriques. Ageing in ceramic preserves the wine's freshness and purity, while French oak encourages slow, controlled evolution, refining its polyphenolic structure and imparting subtle, elegant notes without overshadowing the varietal character.

TASTING NOTE

Bright ruby red in colour, this wine displays an elegant and authentic character. The bouquet reveals fragrant aromas of small red berries. On the palate, it is harmonious, refined, and well-structured, with silky tannins and a long, persistent finish.

ALCOHOL CONTENT 14,00%

SERVING SUGGESTIONS & FOOD PAIRINGS

Best served at 16–18°C (61–64°F) in large-bowled wine glasses. An excellent match for traditional Piedmontese dishes such as tajarin with meat ragù, roasted red meats, braised dishes, and aged cheeses. It also pairs beautifully with mushroom- and truffle-based recipes.