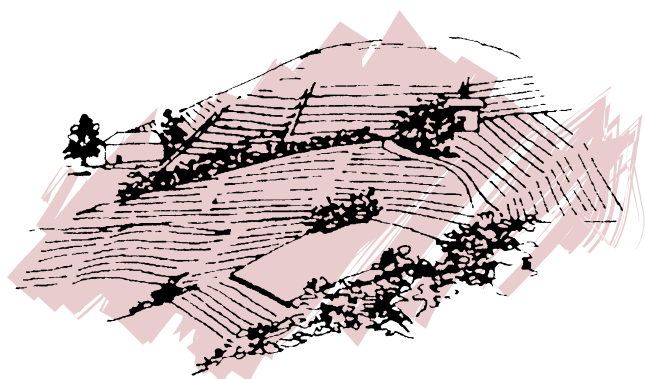


AZIENDA AGRICOLA
RENZO CASTELLA



Dolcetto di Diano d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Sorì della Rivolia

Variety: 100% Dolcetto.

Origin: Diano d'Alba

Height: 497 m.

Exposure: South-West

Training method: guyot

Soil: marly and tuffaceous.

Wine-making: destalked and fermentaziuone in vats for about a week, is then poured into steel tanks where malolactic fermentation.

ORGANOLEPTIC CHARACTERISTICS

Alcohol content: 13% Vol.

Color: intense and brilliant ruby.

Aroma: violet and red fruits

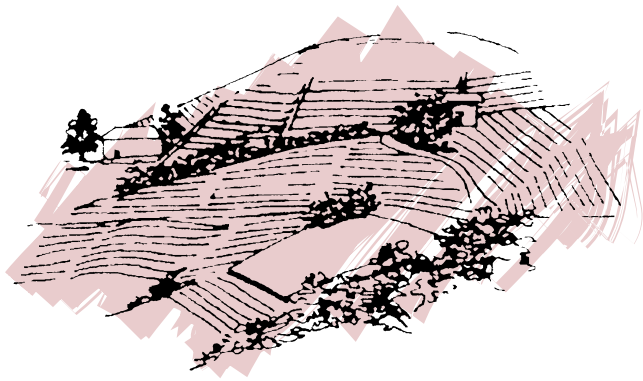
Taste: on the palate it is full yet soft, "softly tannic"

Pairing: accompanies any meal

Serving temperature: 18°C.



AZIENDA AGRICOLA
RENZO CASTELLA



Dolcetto di Diano d'Alba

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Variety: 100% Dolcetto.

Origin: Diano d'Alba

Height: 497 m.

Exposure: South-West

Training method: guyot

Soil: marly and tuffaceous.

Wine-making: destalked and fermentazione in vats for about a week, is then poured into steel tanks where malolactic fermentation.

This wine is released the spring after the harvest (April-May)

ORGANOLEPTIC CHARACTERISTICS

Alcohol content: 12,5% Vol.

Color: intense and brilliant ruby.

Aroma: fruity aromas, mainly red fruit

Taste: on the palate is filled, soft and round

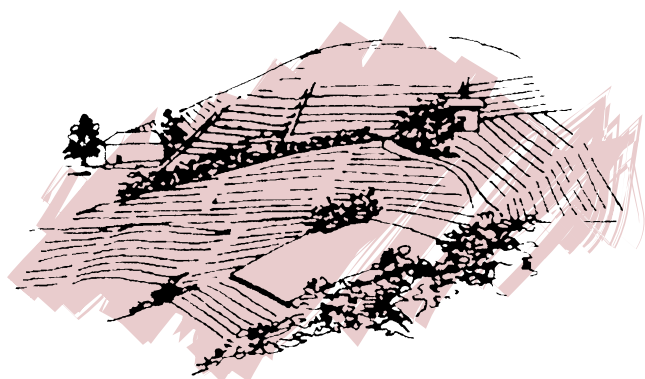
Pairing: accompanies any meal

Serving temperature: 18°C.



Via Alba, 15 - 12055 DIANO D'ALBA (CN) - ITALIA
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AZIENDA AGRICOLA
RENZO CASTELLA



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Sarcat

Variety: 100% Barbera

Origin: Diano d'Alba

Height: 497 m.

Exposure: South-West

Training method: guyot

Soil: marly clay and white tuffaceous.

Wine-making: destalked and fermentation in vats for about a week, it is then poured into steel tanks where malolactic fermentation.

Refining in steel for about 8 months.

ORGANOLEPTIC CHARACTERISTICS

Alcohol content: 13,5% Vol.

Color: dark ruby red purple

Aroma: spicy and fruity scents, mainly red fruit

Taste: on the palate feels modest acidity, a full-bodied, soft and round

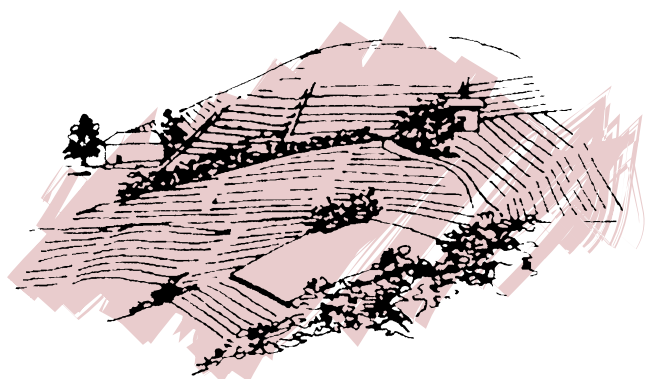
Pairing: red meats and game

Serving temperature: 18°C.



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AZIENDA AGRICOLA
RENZO CASTELLA



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO

Madonnina

Variety: 100% Nebbiolo

Origin: Diano d'Alba

Height: 497 m.

Exposure: South-West

Training method: guyot

Soil: marly clay and white tuffaceous.

Wine-making: destalked and fermentation in vats for about a week, is then poured into steel tanks where malolactic fermentation.

Refining in steel for about eight months to better preserve the freshness and varietal character.

ORGANOLEPTIC CHARACTERISTICS

Alcohol content: 14% Vol.

Color: dark ruby red with bright orange reflex

Aroma: intense aromas reminiscent of wild rose and blackberry

Taste: si presenta secco con buona armonia, mostra un frutto rotondo e maturo

Pairing: red meats, game, stews and aged cheeses

Serving temperature: 18°C.



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