



CASTEL DEL LUPO

VINO ROSSO  
"LIMES"

**Production zone** Estate-owned vineyards occupying approximately one hundred hectares on the hills of the municipal territories of Casteggio and Calvignano

**Orientation** South / South-West

**Elevation** 250 m asl

**Soil** Silty clayey chalky

**Grape variety** Barbera

**Training system** Spurred cordon

**Vine density** 4000 - 4500 vines per ha

**Wine making process** The grapes are harvested by hand and subjected to a careful selection. A maceration on the skins lasts six-seven to obtain a fresh and balanced wine, not too tannic. Later the wine is aged for nine-twelve months in steel tanks.

**Sensory profile**

**Appearance** Intense red with violet notes

**Nose** Intense, with scents of red fruit, red flowers and spices, peper in particular

**Palate** A warm and balanced wine, with a pleasant final acidity

**Food pairings** Excellent with risotto, but also with white and red meat, as well as with aged cheese.

**Service temperature** 18 °C

