CASTELLO DI TAGLIOLO

Category: Cantine
business description:

Dolcetto di Ovada “La Castagnola” - Gentile (r - dolcetto) - Rosso Nobile (r - barbera, cabernet s.) - Cortese Alto M.to - Ambra Nobile (w - riesling italico) - Bianco Nobile del Castello (chardonnay, pinot bianco, riesling italico) - Brut Metodo Classico (pinot nero) Possibility of overnight accommodation. Tagliolo Castle, which has belonged to the Marchesi Pinelli Gentile since 1498, dominates an extensive area of vineyards of Southern Monferrato, which has always been recognised as one of the best production areas for Dolcetto di Ovada. The range of wines, obtained from rigorously selected grapes and produced in the estate vineyards, includes the highly sought after “Castagnola”, a dolcetto refined in casks, la Riserva del Marchese – metodo classico, the White and the Red of the Castle with a long tradition, the Ambra Nobile passito (raisin wine), a Dolcetto chinato (spiced, lightly fortified wine) and the Gentile, a pleasantly sparkling sweet Dolcetto. The Castle interiors can be used for weddings and gala lunches and it is possible to stay overnight in the elegantly furnished Guest Houses of the Medieval Village that surrounds the Castle, with a large private garden available. In 2014, the Cultural Association of Tagliolo Castle was set up to promote all the activities with institutional purposes (cultural, artistic, educational, social and recreational) but also supporting business activities, such as visits to the Castle and the organisation of private events.
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Premio Marengo

Marengo Award 2014:

Links

https://www.castelloditagliolo.it/

Photos

