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CASTIGLIONE FALLETTO

OR: ON THE COMPLEXITY OF BAROLO

Although not the largest of the Barolo communes, Castiglione Falletto has by far the most complex soils and some of the most talented winemakers. **Franco Ziliani** reveals the region's best balanced and most elegant wines

Castiglione Falletto, boasting 172 hectares (ha) planted to Nebbiolo for Barolo, ranks fifth in size after La Morra, Monforte d'Alba, Serralunga d'Alba, and Barolo, its vineyards representing just over 10 percent of the total 1,714ha that make up the Barolo production zone.

Although the roots of this ancient village go back perhaps to Roman times—and certainly to the Middle Ages, when, as a *castrum et villa*, it was owned by the Marchese di Saluzzo—it has not garnered the media attention that a whole series of avant-garde wine growers, promoted to the ranks of cultural icons, has brought to other towns in the Barolo area. Castiglione Falletto can, however, more fully perhaps than all the rest, display the beguiling, bewitching complexity of expression that constitutes the distinctive Barolo character.

One reason for this is its unique topographical position: at the very heart of the Barolo zone, where it stands as a stylistic watershed between the two large areas, La Morra and Serralunga d'Alba, which offer radically different styles of wine. Research into the Barolo growing area, sponsored some years ago by the Piedmont regional authorities, revealed that Castiglione Falletto far exceeds any other town in the complexity of its soils. Its numerous subzones and single vineyards produce a range of distinctive, thrillingly varied *vins de terroir*. Small wonder, therefore, that it is one of the towns that can boast the highest number of historic Barolo crus.

A second reason for the particular quality and style of Castiglione Falletto wines is that it is one of only three communes—the others being Barolo and Serralunga—whose entire area qualifies, and is used for, the production of Barolo. Other communes have only a part of their territory so privileged.

Nor should one underestimate a third factor, also evident in every other commune, but here thrown into particularly sharp relief—namely the overarching importance of the *savoir faire* and stylistic goals of individual winemakers.

Thus one can easily understand why this delightful hamlet, identified with its severe medieval fortress, its corners protected

by three great cylindrical towers, makes for a particularly fascinating case study. A world unto itself, with an additional 95ha of Dolcetto, Barbera, Chardonnay, and Freisa vines, as well as grapes for lesser denominations, it is the key with which to unlock the glorious mysteries of Barolo.

Soil composition

We start with a few fundamental questions: What defines, what distinguishes, the Castiglione Falletto terroir? What is the geological structure of the soils, and what influences do altitude and microclimate exercise?

According to the received wisdom, as enshrined in Lorenzo Fantini's seminal *Monografia sulla Viticoltura ed Enologia della Provincia di Cuneo* (1879), the Barolo growing area comprises two distinct Miocene areas—the Helvetian and the Tortonian. The Helvetian includes almost all of Castiglione Falletto, as well as Monforte d'Alba with its hamlets of Castelletto and Perno, Serralunga d'Alba, and part of Barolo and Grinzane. The Tortonian takes in a large part of the Barolo area, a very small part of Castiglione Falletto, much of La Morra (the east-facing slope), and Verduno. Under this scenario, the Barolo grown on Tortonian soils is elegant in style, with moderate alcohol and a rich bouquet, whereas that on Helvetian soils yields a more austere, more alcoholic Barolo.

This basic division was accepted and developed in a very valuable 1929 monograph, *Sulla Delimitazione delle Zone a Vini Tipici* (On the Delimitation of Typical Wine Zones) by Ferdinando Vignolo-Lutati, a long-term resident of Castiglione Falletto itself. His research contributed more than any other to the definition and demarcation of the Barolo growing area, as well as to the understanding of its geology.

Vignolo-Lutati described the Helvetian area as being "largely composed of beds of sand and sandstone with marl or sandy-marl strata. The color of the sandstone, in a rather decomposed state, is usually gray or yellowish, alternating here and there with beds of bluish-gray marl, although this latter can vary from bluish, at

depth, to grayish-white at the surface, on account of chemical changes, that is, oxidation of iron compounds.”

He went on to provide the first detailed study of the Castiglione Falletto terroir—or rather terroirs—piecing together with infinite patience “an accurate viticultural map of the commune.” Within the Helvetian area of Castiglione Falletto, he identified three soil types: “(1) marls varying in color from grayish-white to bluish, with a content of 25–30 percent calcium carbonate; (2) sandy yellow-reddish-dark brown soils poor in limestone; (3) sandy soils with some 15 percent calcium carbonate and 15–20 percent quartzose sand.”

Vignolo-Lutati also identified three corresponding wine styles, which most would still recognize as relevant today. From

the first soil type, “which is the most extensive, comes the Barolo one can define as the standard, quite fine; from the second, the least extensive, a Barolo a bit less prized overall; from the third, also extensive and yielding a lower crop, a Barolo perhaps lower in alcohol, but with a complex bouquet that makes it particularly esteemed, even at one year from release.”

Applying Vignolo-Lutati’s model to two of the historic Castiglione Falletto crus, Villero would be in the first category—more structured, more “Barolo classico,” more Serralunga in style—while Rocche would be in the third—more elegant and perfumed, with deceptively long-lived tannins that give great refinement to the wine and make it the most distinctive of all.

The *Carta Geologica d’Italia* (Geological Map of Italy; 1971), again identified three different types of soil within the area of Castiglione Falletto but across both the Helvetian and Tortonian sections: (1) “yellow-reddish sand or sandstone regularly alternating with gray silty marls, belonging to the ‘Lequio formation,’ dating to the Helvetian-Tortonian (in the eastern part of the commune, going toward Serralunga);” (2) “gray silt-sand marl, sometimes bluish, or whitish-gray on the surface, plastic and homogeneous, commonly called *marna di Sant’Agata* (Sant’Agata fossil marls) from the Tortonian epoch (present throughout the western slope of Castiglione);” (3) “dark brown-gray or yellowish sand, sometimes embedded in conglomerate, and yellowish-gray

sandstone in strata or in roundish nodes inside sand beds, intercalated with clayey-sand in thinner strata, a formation known as *arenaria di Diano d’Alba* (Diano sandstone), belonging to the Tortonian (a formation common particularly in southern Castiglione and which continues to north of Monforte d’Alba).”

Most recently, a study sponsored by the Piedmont Region yielded a *Carta delle Unità di Terre del Barolo* (Map of Barolo Land Units), which goes beyond the administrative units and charts the region strictly in terms of the soil. Accordingly, Castiglione Falletto is a discrete unit in itself, broken down further into eight smaller areas, the most important of which joins Monforte d’Alba to Castiglione. This Diano d’Alba sandstone is

TECHNICAL DATA ON THE MAIN CASTIGLIONE FALLETTO CRUS

Monprivato: Azienda Agricola Giuseppe Mascarello

Area: 6.13ha.
Aspect: South-southwest.
Altitude: 920ft (280m).
Geological profile: Diano d’Alba sandstones; alternating strata of yellowish-gray sandstones, dark brown-gray sand beds, and sandy-clay marls.
Average vine age: One section dates back to the 1960s; one was replanted in 1996.
Owned exclusively by Mascarello, the entire vineyard is superbly situated. Monprivato is part of a long slope that begins at Castiglione Falletto and descends toward the frazione of Garbelletto Inferiore.

Serra or Bricco Rocche: Azienda Agricola Bricco Rocche Ceretto

Area: 1.5ha.
Aspect: South-southeast.
Altitude: 1,148–1,224ft (350–373m).
Geological profile: Helvetian—medium Diano d’Alba sandstones mixed with calcareous clay.
Average vine age: Planted in 1978.
The Serra vineyard, or Bricco Rocche, is wedged between two of the most famous sites in the entire Barolo area, Villero and Rocche di Castiglione. It enjoys the qualities of both its illustrious neighbors, combining the power of Villero with the fragrance of Rocche. First year of production: 1982.

Bricco Boschis: Azienda Agricola Cavallotto

Area: 8.8251ha.
Aspect: Southeast, south, southwest.
Altitude: 985–1,180ft (300–360m).
Geological profile: Largely Helvetian; abundant yellow, white, and gray calcareous clays (marls). It also has generous beds of sand, since Bricco Boschis is a hill in the geographical and geological heart of the Barolo area, equidistant from Serralunga (purely Helvetian) and La Morra (Tortonian).
Average age of vineyard: 30 years.
Bricco Boschis is owned exclusively by the Cavallotto family. It is divided into three vineyards: Vigna San Giuseppe (3.78ha), with 50-year-old vines facing southwest and producing a Barolo

Riserva of the same name; Vigna Colle Sudovest, facing mostly south; and Vigna Punta Marcello, the highest part of the hill, facing mostly southeast. Wines from the latter two are blended, together with a small amount of San Giuseppe, to produce Barolo Bricco Boschis.

Vignolo: Azienda Agricola Cavallotto

Area: 1.57ha.
Aspect: Southwest.
Altitude: 920–1,080ft (280–330m).
Geological profile: Helvetian.
Average vine age: 50 years.
This parcel, part of a long, southwest-facing slope that descends from Castiglione toward the frazione of Garbelletto, bears the name of the famous scientist Vignolo Lutati, the first great botanist and naturalist of the Langhe.

Enrico VI-Villero: Azienda Agricola Monfalletto Cordero di Montezemolo

Area: 2.1ha.
Aspect: Southwest.
Altitude: 920ft (280m).
Geological profile: Diano d’Alba sandstones. Helvetian, with clay sediments containing abundant limestone and iron compounds.
Average vine age: More than 30 years. The oldest block is 50 years old; the most important was planted in 1971.

Rocche dei Brovia: Azienda Agricola Brovia

Area: 1.5ha.
Aspect: Southeast.
Altitude: 1,148ft (350m).
Geological profile: Largely sandy.
Average vine age: Planted in 1966 (Guyot trained).
First year of production: 1953. The first cru wine was released in 1968.

Villero: Azienda Agricola Brovia

Area: 1.5ha.
Aspect: Southwest.
Altitude: 1,115ft (340m).
Geological profile: Calcareous clay.
Average vine age: Planted in 1961.
First year of production: 1991.

Garblet Sue (Fiasc): Azienda Agricola Brovia

Area: 0.7ha.
Aspect: South and southwest.
Altitude: 820ft (250m).
Geological profile: Calcareous clay, with some sections predominantly limestone.
Average vine age: Planted in 1970 and 1979.
First year of production: 1980.

Villero: Azienda Agricola Vietti

Area: 0.80ha.
Aspect: Southwest.
Altitude: 1,050–1,115ft (320–340m).
Geological profile: Diano d’Alba sandstones (as for Monprivato).
Average vine age: 30 years (density of 5,600 vines/ha).
In exceptional years, the fruit from this vineyard goes into the Riserva; otherwise, it goes with other grapes into the Barolo Castiglione.

Villero: Azienda Agricola Livia Fontana

Area: 1.20ha.
Aspect: Southwest (*sorì della sera*, “evening slope”).
Altitude: 1,148ft (350m).
Geological profile: Sandy clay/sub-alkaline, with Helvetian calcareous clay marls.
Average vine age: Planted in 1991.
First year of production: 1996.

Bricco Fiasco: Azienda Agricola Luigi Scavino

Area: 2.5ha.
Aspect: South.
Altitude: 820ft (250m).
Geological profile: Diano d’Alba sandstones (as for Monprivato).
Average vine age: 48 years (at a density of 4,600 vines/ha).

Bric del Fiasc - Fiasco: Azienda Agricola Paolo Scavino

Area: 1.8ha.
Aspect: South.
Altitude: 853ft (260m).
Geological profile: Diano d’Alba sandstones (as for Monprivato).
Average vine age: Planted in three stages, in 1938, 1979, and 1984 (at a density of 5,500 vines/ha).

Rocche di Castiglione: Oddero Fratelli

Area: 0.66ha.
Aspect: Southeast.
Altitude: 985–1,148ft (300–350m).
Geological profile: Diano d’Alba sandstones (as for Monprivato).
Average vine age: 45 years (at a density of 4,200 vines/ha).

Rocche: Azienda Agricola Vietti

Area: 1ha.
Aspect: Southeast.
Altitude: 1,050ft (320m).
Average vine age: 45 years (at a density of 4,600 vines/ha).
First year of production: 1961.

CASTIGLIONE FALLETTO: AREA (HA) PLANTED TO NON-BAROLO GRAPES

Dolcetto d’Alba	41.0493
Barbera d’Alba	32.7930
Langhe Chardonnay	8.81
Langhe Nebbiolo	5.4626
Langhe Rosso	3.965
Langhe Freisa	1.8233
Langhe Bianco	1.551
Langhe Favorita	0.51
Piemonte Grignolino	0.37

BAROLO DOCG: AREA BY COMMUNE (2004)

Commune	Area under vine (ha)	% of total
La Morra	495.1452	28.88
Monforte d’Alba	300.2454	17.51
Serralunga d’Alba	284.392	16.58
Barolo	229.4778	13.38
Castiglione Falletto	172.7176	10.07
Verduno	82.6852	4.82
Novello	76.6231	4.46
Grinzane Cavour	31.5793	1.84
Diano d’Alba	26.3465	1.53
Roddi	13.1508	0.76
Cherasco	1.99	0.11
Total	1,714.3529	



And thus Castiglione, which is supposed to be part of the Helvetian sphere of Serralunga, actually enjoys a unique central position and produces wines that combine finesse with depth and structure.”

Enrico Scavino agrees with Cavallotto. “There are two zones. Rocche faces Serralunga and Perno, and its soils are sandier and lighter, so its wines stand out for their elegance, straightforward aromas, and breadth; in drier years they may suffer from lack of water and end up lighter, less structured. Then there’s the other zone, that faces La Morra, with tighter, more clayey soils, where the

tannins are stronger and more aggressive, maybe more ‘Barolo’ in style, wines that need more time to express themselves, to develop bouquet, body, structure.”

For Scavino, Castiglione has many points of contact with Serralunga, while La Morra, with its Brunate, Cerequio, Rocche dell’Annunziata crus, “shows different tannins. The part of Castiglione that faces La Morra requires you to pay attention lest you extract too many tannins. They’re assertive, and you run the risk that they become aggressive and bitter.”

On one point, all producers are unanimous: that Castiglione wines are easily recognized, thanks to its unique soils. The wines are wonderfully complete, but in the first two or three years they may be less expressive, and they only really start to show their complexity with more age.

The winemaking

Castiglione wines seldom benefit from lengthy macerations. Those from sandier soils, like Rocche, can stand a little more, but those from the other zones, ranging from Villero to Fiasco and Pernanno, need to be watched very carefully. “There are a lot of factors you need to keep in mind, given the complexity of the terroir, and in the final phases of the fermentation, during the pumpovers, when the tannins are already being felt, you can’t let the wine ‘get away from you,’ or else you’ll end up with astringent wine. To bring out the terroir, you need a careful plan and a light hand.”

In the wines of Castiglione, balance, harmony, and complexity are the key themes. There is in addition a distinctive elegance, particularly in Monprivato and Rocche, but also in Bricco Boschis and Vignolo, as well as forthright minerality and terroir typicity. The diversity and integrity of the terroirs, insists Livia Fontana, dynamic president of Castiglione Falletto’s Cantina Comunale (cooperative winery), “absolutely must be preserved and respected. The philosophy of vinifying each vineyard separately, rather than the traditional practice of blending together fruit from different vineyards and even from different villages, is particularly warranted in Castiglione, and [it] serves to bring out the nuances, the voice of each separate terroir.”

described in the same terms as were used in the 1971 *Carta Geologica*: “Dark brown-gray or yellowish in beds up to 3m [roft] thick, sometimes in conglomerate, and yellowish-gray sandstone in 5–10cm [2–4in] strata or in roundish nodules within sand beds, as well as sandy-clay marl in medium-thin strata.” The northeast section of Castiglione Falletto is not considered as part of it at all; instead it is treated as part of the Barolo unit, characterized by Sant’Agata fossil marls.

All of these analyses are helpful in their way, but even the more recent maps reflect only partly the bewildering complexity of the Castiglione Falletto terroir. As Gianni Boffa and Dario Destefanis emphasized in their fine study of the history of Castiglione Falletto (*Castiglione Falletto: Dai Saluzzo ai Savoia attraverso Tre Diocesi*, 1993), its soils are “very complex, due to the diverse types of sediments that generated them. The various geological formations often change almost imperceptibly from one type to another, making it difficult to determine a clean boundary between formations.”

This is corroborated by expert practitioners such as Enrico Scavino: “In Castiglione, when you dig in the earth, you realize the extreme heterogeneity of the soils, structural characteristics so scattered they seem like the spots on a leopard. On the hills you have more calcareous tufa, rather poor in nutrients, but when you dig down, it becomes richer, and the vine has more vigor, and thus you get a wine that is less concentrated, less complex.”

Vineyard aspects

To this already-complex scenario must be added the aspect of the various vineyards—and Castiglione boasts some 16 different aspects. According to producer Alfio Cavallotto, “Vineyard aspect is by no means secondary in Castiglione Falletto, since Roche faces mainly east toward Serralunga or Perno di Monforte, while everything that faces La Morra and Barolo looks to the west. Then there are some vineyards that face south, even if the majority face either east or west.” Cavallotto recalls that Vignolo-Lutati located “in Castiglione Falletto that dividing line between Helvetian and Tortonian soils—there is a mixture of sand and marl that owes its origins to cataclysms that affected these areas aeons ago.

In this respect, Castiglione Falletto differs from neighboring communes. Barolo has, for many years, been almost the last bastion of the traditionalists (due in large part to the charismatic dominance of the combative Bartolo Mascarello). By contrast, La Morra and Monforte d’Alba have harbored fashionable, influential producers of new-wave Barolo, such as Altare, Clerico, and Roberto Voerzio. (Giacomo Conterno, like Mascarello, a tenacious upholder of tradition, is a rare exception.) Castiglione, however, does not belong to either stylistic camp.

In this blessed terroir have always happily coexisted both arch-traditionalists like Giuseppe Mascarello, with his monopole Monprivato cru, and commonsense traditionalists such as Brovia, Cavallotto, and Oddero. There are also a few producers who are more open to new techniques, such as Ceretto and Vietti, and innovators such as the Scavinis who still manage not to overreach themselves. Castiglione Falletto has thus largely been spared the exaggeration—or “stylistic license” as some prefer to call it—that in the 1990s gave rise, in La Morra and Monforte in particular, to questionable “Barolos” of curious parentage.

Even after the advent of barriques (a clear departure from tradition), Castiglione Falletto producers—aware that wholesale adoption would destroy the balance, elegance, and finesse that ennoble their wines—proceeded more warily than those elsewhere. As Scavino explains: “If your large casks are old and rotten, then yes, it’s better to use small barrels, but that doesn’t mean that it’s not a mistake to put your wine in heavy-toast barriques for 24 months. You have to find the right balance when using wood, and you can’t let wood, either new or too old, dominate the wine and mask the terroir or the typicity of the Nebbiolo.” Scavino believes that “those who ferment longer get harder tannins, but after a few years the differences even out, and despite contrasting winemaking approaches, the expression of the Castiglione terroir emerges forcefully.”

On the almost equally controversial subject of replanting, good sense again seems to prevail. Most producers opt either for massal selections or for the best, new, low-yielding clones—or both.

One Castiglione vineyard has been planted with as many as six or seven new clones, which microvinifications have shown to yield deeper color and more sugar. But Scavino says, “I wouldn’t want to plant a vineyard using only new clones. You have to study how they will behave, and at the moment they lack some balance and stability. You have better color, it’s true, but there’s also less fragrance. It’s better to use a greater variety of material, both massal selections and new clones, in order to preserve that complexity that is the hallmark of Castiglione.”

There is thus a sense of collective responsibility to the terroir that is the communal heritage of Castiglione. It is a tradition in which wine growers are important players but, even more, are the stewards of a patrimony rooted in the earth, which preceded and will succeed them all. Such an attitude has ensured that the growth of Castiglione Falletto as a producer of Barolo has been fairly moderate over the past 25–30 years. The 97ha of Nebbiolo for Barolo in 1977 rose to 155 in 1980, dropped to 101 in 1990, then grew slowly to the current 172.

If the vineyards as a whole have expanded somewhat, the classic zones have remained essentially unchanged, particularly the land planted to Nebbiolo for Barolo. The growth has been in vineyards dedicated to Langhe Nebbiolo, to Dolcetto and Barbera grapes. Dolcetto and Barbera, as Vignolo-Lutati observed, tend to assume a Barolo style (*baroleggiare*). Barbera in particular, from

older vineyards and in stronger vintages, shows after a few years in bottle so like Barolo that even expert producers are fooled.

Some older Barbera vineyards that were suitable for Nebbiolo were replanted to it for Barolo, but the wholesale deforestation and expansion of vineyards that has occurred in other villages has not taken place in Castiglione.

What has happened, says Livia Fontana, is a much more welcome development: the decision by many growers who used to supply their grapes to the Cantina Sociale Terre del Barolo to start their own wineries. The most recent is Bava, whose new winery takes the total to 22—quite a high number for a Barolo

SOME OBSERVATIONS BY PRODUCERS OF CASTIGLIONE FALLETTO CRUS

Giacinto Brovia and Alex Sanchez, Brovia

“If we had to characterize the wines of Castiglione Falletto, we would say that they are wines that exhibit a notable equilibrium between elegance and structure. In other Barolo communes, the terroir tends to yield wines whose complexity of bouquet and elegance predominate over their strength and structure. In the best Castiglione Falletto wines, all of these qualities are in perfect balance. Rocche often shows very dark color, and its wines are tighter. Of all of our Barolos, Villero is the one most suitable for Riservas.”

Livia Fontana

“In my opinion, the element that makes the Barolos of Castiglione Falletto unique is, above all, the fact that since its area is in the very heart of Barolo, they manage to achieve a superb equilibrium between elegance, smoothness, and tannin.”

Mario Cordero, Vietti

“When vinifying Rocche and Villero, their differences are easy to distinguish. Rocche has a lower alcohol level than Villero and shows more elegance immediately; we’re not expecting a fat wine in Rocche, or power, but we’re looking for greater elegance. Villero spends six months more in oak, and it’s a Castiglione Barolo with higher alcohol and tannins, but the tannins are softer; in this it’s similar to a Serralunga Barolo, with great potential for aging.”

Cristina Oddero, Oddero Fratelli

“After La Morra, Castiglione Falletto is the commune with the greatest area dedicated to Nebbiolo for Barolo. We have two different vineyards, Rivera di Castiglione and Rocche—the first facing southeast, with 20-year-old vines; the second facing southwest, with 45-year-old vines, more widely spaced. Rivera is sandier and looser; Rocche, calcareous and denser. The tannic profile of each is similar, in that they’re both smooth and seductive, but the Rivera tannins tend to be ‘sweeter,’ and the wine has the distinctive aroma of cocoa powder.”

commune that ranks only fifth in total vineyard area.

Producers in Castiglione Falletto tend, therefore, to be small to medium in size, with an average of 8–10ha, and enjoy a healthy rivalry with each other. Apart from the Cantina Sociale Terre del Barolo, there is no room for another large operation here—anybody trying to acquire a substantial holding would need to combine 10 or more existing estates, which would never happen.

Classifying Castiglione Falletto

Another characteristic of Castiglione Falletto is that all of its producers attach great importance to the integrity and reality of the vineyards. Unlike other areas, there is no tendency here to contrive “fantasy names” that do not correspond to anything on the ground. All the same, a classification of vineyards, as in the French system, with grands, premiers, and deuxièmes crus, is neither achievable nor desirable.

It is possible, however, to establish a ranking based on historical evolution and recognition. Castiglione Falletto boasts three historically validated vineyards: Monprivato, Villero, and Rocche. Another seven appear under this commune in the 1979

Carta del Barolo drawn up by Renato Ratti, one of the finest minds in the world of Barolo in the 20th century. The map, revised in 1993 by his grandson Massimo Martinelli, is the most successful modern attempt to establish a quality hierarchy among the growing areas of Alba's greatest wine. The designation of *crus di prima categoria* (of the first rank) or *migliori sottozone di elevate caratteristiche qualitative* (the best subzones, with outstanding quality characteristics) reveals that Castiglione Falletto's should be esteemed as highly as any of the more celebrated La Morra and Serralunga d'Alba crus—Brunate, Cannubi, Cerequio, Lazzarito, or Rocche dell'Annunziata.

They fully deserve such status, with their distinctive fragrances suggesting raspberry and chocolate, rosemary, dried plum, and tobacco leaf, as well as their dusty, soft tannins that at times conjure up cocoa powder and flow across your palate like silk. They are a gift to those for whom fine wine in general, and Barolo in particular, embodies elegance, complexity, and harmony, summoning up endless, intense emotions. They are, in short, a *World of Fine Wine* style of Barolo... ■

The most important Castiglione Falletto crus and their wines

Vineyard name	Producer's name	Barolo name on the label
Bricco Boschis	Cavallotto*	Bricco Boschis
Fiasco	Azelia*	Bricco Fiasco
Fiasco	Paolo Scavino*	Bric del Fiasco
Lipulot	Cascina La Briacca*	Lipulot
Mariondino	Parusso	Mariondino
Monprivato	Giuseppe Mascarello	Monprivato
Montanello	Monchiero Fratelli*	Montanello
Pernanno	Cascina Bongiovanni*	Pernanno
Pernanno	Sobrero Francesco*	Pernanno
Rivera	Oddero Fratelli	Rocche dei Rivera di Castiglione
Rocche	Brovia*	Rocche dei Brovia
Rocche	Vietti*	Rocche
Rocche	Monchiero Fratelli*	Rocche
Rocche di Castiglione	Oddero Fratelli	Rocche di Castiglione
Rocche di Castiglione	Terre del Barolo*	Rocche
Serra o Bricco Rocche	Ceretto*	Bricco Rocche Ceretto
Scarrone	Terre da Vino	Poderi Scarrone
Solanotto Altinasso	Cavaliere Bartolomeo*	Solanotto Altinasso
Vigna Mandorlo	Giacosa Fratelli	Vigna Mandorlo
Vignolo	Cavallotto*	Vignolo riserva
Villero	Boroli	Villero
Villero	Brovia*	Villero
Villero	Cordero di Montezemolo*	Enrico VI
Villero	Giacomo Fenocchio	Villero
Villero	Giuseppe Mascarello	Villero
Villero	Livia Fontana*	Villero
Villero	Pugnane*	Vigna Villero

* Asterisked producers are those with winemaking facilities in Castiglione Falletto itself.

La Cantina Comunale di Castiglione Falletto

Here visitors can taste and purchase the wines of all the producers in the village. The center is on the lower-ground floor of the Town Hall, under the ancient medieval *castello*. Opening hours: Thurs & Fri 3.15–8pm; Sat, Sun, Mon 10am–8pm.