

Vietti



Nebbiolo Perbacco 2005

Designation: Estate-bottled, DOC

Region: Piedmont, Italy

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from different vineyards of Nebbiolo for Barolo especially from a vineyard in the area of Scarrone of Castiglione Falletto and from Ravera of Novello village. The primary fermentation is done in traditional system for 18 days. Maceration and malolactic fermentation occur in stainless steel tanks.

Aging: The wine is moved into barriques for 10 months, and then transferred in oak cask for other 16 months. Few months in steel tanks until the bottling

Description: Pale ruby color with aromas of ripe cherries with hints of spice. With gripping tannins, fresh acidity, this Nebbiolo shows finesse, is well-balanced, integration and a lingering finish of rose petals

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses

Alcohol: 13.5% Alc. by vol.

Total Acidity: 5.8g/l

Bottles: 40,000



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