

Vietti



Nebbiolo Perbacco 2008

Designation: Estate-bottled, DOC

Region: Piedmont, Italy

Grapes: 100% Nebbiolo

Winemaking: this is a wonderful vintage for Perbacco. The 2007 Perbacco is made from parcels in : Bricco Boschis, Liste, Brunella, Crocetta, Pernanno, Fossati, Ravera in Novello and Scarrone (planted in 2003). The average age of the vines is 35 years, and the plants per hectare are 4.500. All vineyards are vinified and aged separately. 18-28 days of alcoholic fermentation between 28°-35°. It follows the malolactic in stainless steel tank and barrels.

Aging: The first part of the ageing is done in barriques for 10 months (only some cru vineyards) and then in Slovenian oak casks for other 16 months. Before the lasts blending for the bottling of our Barolo Castiglione, we select the casks to use for our Nebbiolo Perbacco.

Description: offers up generous fruit along with menthol, spices and hard candy, showing notable intensity while retaining an essentially mid-weight style. Round, suave tannins add to the long and refined finish.

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

Alcohol: 14,0% Alc. by vol.

Total Acidity: 5.4 g/l

Total dry extract: 33,0 g/L

Bottles: 70,000



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