

# Vietti



## Barolo Castiglione 2003

**Variety:** 100% Nebbiolo

**First Vintage:** Vinified since the establishment of the winery but it is only starting from the eighties that it takes the Barolo Castiglione name.

**Vineyards:** The grapes are selected from small but very important vineyards located in the villages of Castiglione Falletto, Monforte d'Alba, Barolo and Novello. The average of the vines is of 7 to 35 years old, with 4.800 plants for hectare. Calcareous-clayey soil.

**Wine Production by hectare:** 38 hl

**Harvest:** Between 15th to 18th of October

**Vinification:** Red meat, game and pasta in meat sauces

**Description:** All the single vineyard are vinified and aged separately with different system in order to exalt the "terroire" of that specific soil. Then after the ageing of 24 months in oak, all the wines are learnedly blended 8 months before the bottling. Unfiltered bottled in August 2006.

**Bottles:** 16.520 bottles by 750 ml and 200 Magnums



**Vietti**

Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941  
info@vietti.com • [www.vietti.com](http://www.vietti.com)