

Vietti



Barolo Castiglione 2007

Designation: Estate-bottled, Barolo DOCG

Region: Barolo, Piedmont, Italy

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from vineyards located in Castiglione Falletto, Monforte, Barolo and Novello where the vines are planted an average of 4.800 vines per hectare. The vines are 7 to 35 years old with yields of 35 hl/ha, grown using the Guyot system. After harvesting, the grapes are gently pressed. Fermentation in stainless steel occurs over 15 days, with daily cap submersion for extraction of flavor and color.

Aging: The wine is then aged for 24 months in casks. The wine was blended in stainless steel tanks 8 months before bottling.

Description: “The 2007 Barolo Castiglione deftly balances the open, radiant personality of the vintage with considerable underlying structure. Warm, dense and full-bodied, the 2007 Barolo Castiglione flows effortlessly across the palate with generous fruit and fabulous overall balance. The wine was even better when I tasted it from bottle a few months later. It is another overachieving wine from Vietti and a bottle that is exceedingly fairly priced”. (Antonio Galloni – The Wine Advocate – February 2011).

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

Alcohol: 14,50 % Alc. by vol.

Total Acidity: 5,4 g/l

Total dry extract: 32,9 g/L

Bottles: 43.170 bottles - 200 magnum



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