

# Vietti



## Barolo Rocche 2003

**Designation:** Estate-Bottled, Single-Vineyard Barolo DOCG

**Region:** Barolo, Piedmont

**Grapes:** 100% Nebbiolo

**Winemaking:** The grapes are selected from the 45 year old vineyards in Rocche of Castiglione, that are cultivated with 4,600 plants per hectare with yields of 22 hl/ha (1.1 ton / acre). After harvest and gentle pressing, alcoholic fermentation takes place over 2 weeks in stainless steel tanks at 30-32°C (86-90°F), with frequent pumping of the wine over grape skins for flavor and color extraction. This wine is always pleasant and long-lived. It's one of Vietti's most traditional products.

**Aging:** Following malolactic fermentation, the wine is aged in Slovenian oak casks for 28 months, then transferred into stainless steel tanks for 6 months rest, before bottling. Unfiltered.

**Description:** Ruby red in color. Complex and full-bodied with intense aromas of dried roses, liquorice, spice and truffles. Elegant with strong, yet balanced tannins.

**Food Pairings:** Hearty foods such as stews, game, red meats and sharp cheeses

**Alcohol:** 14.8% Alc. by vol.

**Total Acidity:** 5.7 g/l

**Bottles:** 3,840



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