

Vietti



Barolo Lazzarito 2007

Designation: estate-Bottled, single-Vineyard Barolo DOCG

Region: Barolo, Piedmont

Grapes: 100% Nebbiolo

Winemaking: the grapes are selected from the single vineyard Lazzarito in Serralunga, which has 4,500 plants by hectare that are 37 years old and low yields of 20 hl/ha (1.1 ton/acre). The grapes are harvested and gently pressed, their juice ferments for 28 days in stainless steel tanks at 28-34° C (82-93 F). Lazzarito vineyard is one of the most famous “crus” of Serralunga. It’s our most modern interpretation of Barolo.

Aging: the wine is aged for 4 months in French oak barrels, followed by an additional 32 months in Slovenian oak casks. Unfiltered.

Description: deep garnet red in color. Richly rounded with a robust and velvety texture; intensely aromatic with hints of figs and plums. Elegant with soft and sweet tannins, followed by a long finish.

“The 2007 Barolo Lazzarito is a superb, plush wine loaded with dark fruit, flowers of all sorts, sweet menthol and minerals, all of which flow through to the long, powerful finish. The wine’s inner perfume emerges over time, adding even more nuance and subtlety to this big Barolo. The 2007 Lazzarito is far from an open, easygoing wine, in fact it needs time, and lots of it.”

(Antonio Galloni – The Wine Advocate – February 2011).



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Food Pairings: game, red meats, cheeses

Alcohol: 14,50% Alc. by vol.

Total Acidity: 5.5 g/L.

Total dry extract: 34.5 g/L.

Bottles: 5.100 bottles - 150 magnum



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