Barbaresco Roncaglie

Designation: Barbaresco D.O.C.G.

Grape variety: Nebbiolo 100%

The grapes come from the MGA "Roncaglie" vineyard in the municipality of Barbaresco, which has always been recognized as one of the best areas in the homonymous winegrowing area. Limestone- and clay-rich soil, south/south-western exposure and approximately 280 m asl. The average age of the Guyot-cultivated vines is around 35 years, with a density of around 4,600 plants per hectare.

Winemaking: grapes harvested by hand. Alcoholic fermentation lasts around 3 weeks in a steel tank, in contact with the skins and with regular pumping-overs. This period includes cold pre and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

Ageing: around 30 months in large barrels.

Description: ruby red color with subtle garnet hues. The nose is rich and potent. Hints of flowers and ripe fruit emerge. On the palate it is full-bodied. Notes of small red fruit (strawberry, raspberry). The tannins are mature but at the same time soft and silky. The hint of almond on the finish is particularly striking. Overall, well balanced and refined.

Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (CN) Italia • Tel. +39 0173 62825 • Fax 0173 62941
info@vietti.com • **www.vietti.com**