Barolo Riserva Villero 2012

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%

Vineyard: located near the village of Castiglione Falletto, the Villero vineyard faces south/south-west with Vietti owning a little less than one hectare. The grapevines are 43 years old on average and they are planted at a density of 4.000 plants per hectare. The 2012 vintage was harvested on October 2nd, and it yielded about 52 hectoliters of wine per hectare.

Soil: moderately clayey and compact, with evident white and blue marlstone.

Winemaking: after the alcoholic fermentation in steel tanks lasting 21 days at a temperature of 28 to 32° C, the wine was transferred into small barrels for the malolactic fermentation and then into a large oak cask for further aging.

It was bottled, without filtration, on July 16th, 2015. Total production for the 2012 vintage was 3.860 standard bottles, 100 magnums.

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