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## Vietti - One of the Superstars of the Piedmont

## Cart Summary

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Vietti - One of the Superstars of the Piedmont

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Vietti, Barbaresco Masseria 2003 List \$108.75 Sale \$95.70

(94 Points) This is excellent. Super fruity on the nose with loads of raspberry and strawberry character. New wood undertones. Full-bodied, with chewy tannins and a long finish. Fresh and powerful. Almost up to the 2000 in quality. Best after 2009. 450 cases made. –JS Wine Spectator Buying Guide 08/31/06

Vietti, Barolo Brunate 2001 List \$112.50 Sale \$99

Pretty black cherry liqueur like fruit jumping from the glass with notes of truffles dried flowers, fresh plowed earth mushroom- very complex bouquet of aromas. Thick and chewy on the palate still firm tannins tightly wound but has everything. Finish 50+ MOST EX CELLENT +

Vietti, Barolo Castiglione 2001 List \$39 Sale \$34.32

Wine Watch Review:

Hearty nose of black cherry liqueur like concentration with aromas of tar dried rose petals, exotic spices and fine herbs, complex bouquet of aromas four grand crus, Bussia, Forsate, Rivera, Bricco del Fisaco. Wow an explosion of flavors on the palate layers of ripe red cherry fruit with ripe tannins but still tightly wound at the moment perfumed floral exotic spice through the finish. Finish 50+ MOST EX CELLENT

Vietti, Barolo Lazzarito 1998 List \$90 Sale \$79.20

(94 Points) Aromas of freshly sliced plums, with hints of berries and fresh spices. Full-bodied, with layers of polished tannins and a long caressing finish. Loads of fruit character and spices. Even better than the outstanding 1997. Best after 2006. 400 cases made. –JS Buying Guide 11/30/02

Vietti, Nebbiolo Perbaco 2004 List \$22 Sale \$19.36 Case \$225

Wine Watch Review:

This wine is from vineyards in Barolo and is from young vines or the juice that does not make the cut for Barolo or Barbaresco. An amazing value Perbaco offers up aromas of light smoke, new leather, fresh plowed earth black truffles, sweet black cherry liqueur. Red licorice anise, exotic spices to the red cherry liqueur like fruit, smooth and silky tannins a bit chalky on the finish. Finish 40+ EX CELLENT +

Vietti, Barbera D'Asti Trevigne 2004 List \$22.50 Sale \$19.80

Wine Watch Review:

Thick aromas of black cherry dried flowers truffles, a note of tar, fresh earth, animal and leather notes. Thick and viscous on the palate with fine silky tannins, dark spices truffles and fresh earth notes through the finish. Finish 40+ EX CELLENT

Vietti, Barbera D'Alba 2004 List \$22.50 Sale \$19.80

Wine Watch Review:

The 2004 vintage produced wines that were classic in style, some producers feel that this could be one of the last classic style vintages that they will experience in a long time as the climate has gotten so warm, it is rare to see long cooler growing season like this.

Vietti, Roero Arneis 2005 List \$22.50 Sale \$19.80

Vietti is credited with single handedly bringing this varietal back from extinction. Many Barolo vineyards have a little Arneis sprinkled through them, and most producers just blend this into the Nebbiolo. It is such a small percentage that the white actually helps to fix the color (make it darker) because of its pronounced acidity. This light and refreshing white is crisp and clean with zesty lemon citrus and light floral tones. Finish 35+ EX CELLENT

The Vietti family winery has long been associated with making high quality, traditionally made Barolo with long aging potential. Mario Vietti established the winery in the early 1900's, but it was not until 1952 when his son-in-law Alfredo Currado took over as winemaker, that wines of the highest quality began to come out of the winery. Alfredo Currado was one of the first winemakers in the region to focus on producing wines from single vineyards. He is also credited as almost single handedly saving the Arneis grape from extinction.

## Wine Watch Events

**Fri, Sep 30, 2011**

[Harlan Estate VS Bryant Family Taste Off](#)

"I like my wine like my women -- ready to pass out." ...

**Wed, Oct 5, 2011**

[California Zinfandel Tasting at Cafe Maxx](#)

Of all the wines made in California, no wine is more closely associated ...

**Wed, Oct 5, 2011**

[Fladgate Partnership Port Tasting at Wine Watch 7:30](#)

Fladgate Partnership Port Tasting at Wine Watch Wednesday, October 5, ...

**Fri, Oct 7, 2011**

[Bill Blatch 2010 Bordeaux Tasting at Wine Watch](#)

Tonight you get to meet the man that has been called "one of the wine w..."

**Sun, Oct 9, 2011**

[Truchard Wine Tasting at The Ritz Carlton](#)

Truchard Wine Tasting Event at the Ritz Catlton With Special Gue...

**Mon, Oct 10, 2011**

[Truchard Wine Dinner at Blue Moon Fish Company](#)

This small family owned winery in Carneros owns 383 contiguous acres, of...

**Wed, Oct 12, 2011**

[Tasting of Argiano Brunello di Montalcino and Bodega Noemia Malbec tasting at Wine Watch](#)

Our host this evening is Anne-Louise Mikkelsen, Marketing Manager of Arg...

Alfred would go from vineyard to vineyard asking his neighbors for their white Arneis grapes to make his wine, which became a local favorite and is now the most famous white grape from the Roero region.

Today, Mario Cordera (Alfredo's son-in-law) and Luca Currado run the winery and continue to make outstanding wine. Luca stopped by the store in March of this year and tasted us through a small portion of the line-up, and although all of the wines were all outstanding, this Perbaco stole the show for its incredible value. There is no secret to the success at Vietti today, they incorporate tradition with the use of modern technology in the cellars, and they believe that meticulous work in the vineyard is the magic ingredient in producing the highest quality wines.

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**Thu, Oct 13, 2011**

[Braida di Giacomo Bologno Tasting with Raffaella Bologna at Wine Watch](#)

It is no secret that the Piedmont is one of my favorite wine producing ...

**Fri, Oct 14, 2011**

[Marchesi di Barolo Dinner at Café Maxx](#)

event description

**Wed, Oct 19, 2011**

[New Zealand Wine Tasting at Cafe Maxx](#)

New Zealand has become one of the new world's top areas for Pinot Noir...