



Barbaresco Masseria 2012



Designation: Barbaresco D.O.C.G

Grapes: 100% Nebbiolo

Winemaking: The grapes are harvested from a single vineyard site in Treiso. 1.4 hectares planted with vines of an average age of 40 years and cultivated with gouyot system. Calcareous-clayey soil with south exposure. The must rests for 18 days in open stainless steel tanks at 30 to 32° C (86 to 89°F) for the alcoholic fermentation, with frequent "délestage", punching down, open air pumping-over.

Ageing: The malolactic occurs in barriques and the wine ends its ageing in Slovenian oak casks for a total of 24 months. Bottled unfiltered.

Description: garnet ruby color, slight garnet hue, with intense aromas of ripe cherries with intricate complexities of minerals, tea leaves and rose petals. With firm, ripe tannins, crisp acidity and feminine and round structure, this Barbaresco shows incredible finesse with excellent balance, integration and a long, lingering finish.

"Sweet red cherries, tobacco, mint, spices and new leather flesh out in Vietti's 2012 Barbaresco Masseria. Open-knit, silky and gracious, the 2012 is already quite expressive, yet also has enough depth to drink well for a number of years. So many 2012 Barbarescos are a bit forward, but Vietti's 2012 stands out for its freshness. Drink this super-elegant, refined Barbaresco over the next 15-20 years." (Vinous – Antonio Galloni – August 2015)

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses

Alcohol: 14,46% Alc. by vol.

Total Acidity: 5,56 g/L

Total dry Extract: 28,20 g/L

