



## Barolo Rocche di Castiglione 2010

**Designation:** Barolo DOCG

**Grapes:** 100% Nebbiolo

**Winemaking:** The grapes are selected from the 46 year old vineyards in Rocche of Castiglione, cultivated with 4.600 plants per hectare and with a yield of 20 hl/ha. After the harvest and gentle pressing, alcoholic fermentation takes place over 4 weeks in stainless steel tanks at 30-32°C (86-90°F), with frequent pumping of the wine over grape skins for flavor and color extraction. This wine is always pleasant and long-lived. It's one of Vietti's most traditional products.

**Aging:** After 4 weeks of malolactic fermentation in barriques, the wine is aged in Slovenian oak casks for 31 months. Bottled unfiltered on July 2013.

**Description:** Ruby red in color. Complex and full-bodied with intense aromas of dried roses, licorice, spice and truffles. Elegant with strong, yet balanced and silky tannins; long and persistent finish.

**Food Pairings:** Hearty foods such as stews, game, red meats and sharp cheeses.

**Alcohol:** 14,00 Alc. by vol.

**Total Acidity:** 5,86 g/L.

**Total dry extract:** 30,60 g/L.

