



Barolo Rocche di Castiglione 2012

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the 47 year old vineyards in Rocche di Castiglione, cultivated with 4.600 plants per hectare and with a yield of 29 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 September 2015.

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.

"The 2012 Barolo Rocche di Castiglione is one of the bigger, richer wines in the lineup, which is a bit atypical. Readers should expect a huge, dramatic Rocche built on power, intensity and volume. At the same time, the Rocche is incredibly precise and layered. It is that very interplay of richness and finesse that makes the Rocche so alluring. Rose petal, mint and sweet red berries build to a crescendo of aromas, flavors and textures that takes over all the senses." (Vinous – Antonio Galloni – March 2016)

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

Alcohol: 14.67 Alc. by vol.

Total Acidity: 6.0 g/L.

Total dry extract: 31.3 g/L.

