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## 2006 Vietti Italian (Piedmont) Red "Castiglione Barolo"

**Winery:** [Vietti](#)  
**Vintage:** 2006  
**Wine Name/Vineyard:** "Castiglione Barolo"  
**Wine Category:** [Italian \(Piedmont\) Red](#)  
**Grape blend:** 100% Nebbiolo  
**Region:** Barolo  
**State or country:** Italy  
**Price:** \$40

**Cases produced:** 3,500  
**KWG Score:** 93.2 (based on 4 reviews)  
**Ken's Wine Rating:** Very Good+ (92)  
**Review date:** March 28, 2011

**Wine Review:** This ruby colored Barolo is not your typical 5 year old Barolo. It is more like a Barbaresco style. From an off vintage, this Barolo is very tasty and ready to go right now. It opens with an attractive and fragrant black cherry bouquet. On the palate, this wine is medium bodied, very nicely balanced, and rather smooth. The flavor profile is a savory black cherry with beautifully integrated oak. There was a dash of black pepper detected as well. The finish is dry and its moderate tannins are well balanced and show nice length. This gentle Barolo paired perfectly with my rigatoni smothered in a wild boar based ragu at [Lucca's](#) in Boston's North End. Enjoy – Ken

**Winemaker Notes:** Not Available

**Organic status:** not organic

**Buy it:** Use [1000 Corks](#) to find stores that sell [Vietti 2006 Castiglione Barolo](#).



## Subscribers: Have you tried this wine? Rate it.

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Rate this wine:

- Unbelievable** (100-98) (Perfect or just about)
- Excellent** (97-94) (Wine just blows you away. Just makes you yearn for more.)
- Very Good Plus** (93-90) (Wine to impress someone, but not blow them away.)
- Very Good** (89-87) (Has character, is well balanced, & distinctive.)
- Good** (86-84) (Drinkable, ordinary, & non-distinctive)
- Did Not Like** (Not recommended &/or poor)



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**BOSTON Wine Festival**  
 Jan 7<sup>th</sup> - Apr 1<sup>st</sup> 2011  
 The Nation's Longest Running Food and Wine Dining Series  
[www.BostonWineFestival.com](#)  
 Boston Harbor Hotel

**Weekly Wine Tidbit**  
 "Buy wine while eating apples or bread and sell wine by serving cheese!" – Why? Apples & bread cleanse the palate & reveal the imperfections in wine. Cheese hides flaws and enhances the flavor.  
 Source: [Karen MacNeil's Wine Lover's 2011 Calendar](#)

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Wine Word of the Day