



Barolo Riserva Villero DOCG 2012

Designation: Barolo DOCG

Grapes: 100% Nebbiolo, Michet Subvariety

Vineyard: Located nearby the village of Castiglione Falletto, the Villero vineyard faces South/South-west with Vietti owning a little less than one hectare.

The grapevines are 43 years of age on average and are planted at a density of 4,000 per hectare.

The 2012 vintage was harvested on October 2nd, and it yielded about 52 hectoliters of wine per hectare.

Soil: Moderately clay and compact, with evident white and blue marlstone.

Winemaking: After the alcoholic fermentation and maceration in steel tanks lasting 21 days at a temperature of between 28 and 32 degrees Celsius, the wine was then transferred immediately into small barrels for the malolactic fermentation and then into a large oak cask for further aging.

It was bottled, without filtration, on July 16th, 2015.

Total production for the 2012 vintage was 3,860 standard bottles, 100 magnums.

