



Barbaresco Masseria 2011



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.

Agging: 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.

"Vietti's 2011 Barbaresco Masseria is gorgeous. Floral and spiced notes meld into a core of rich, generous fruit in an ample, large--scaled Barbaresco built on pure resonance. The Masseria is vinified and aged like Vietti's single--vineyard Barolos, which is to say long fermentations, six months in French oak and two--plus years in cask. That, along with the warm vintage and broad shoulders of Neive yields a Barbaresco with distinct Barolo inflections. With time in the glass, the wine gains volume and breadth. Priced at half the level of Vietti's vineyard designate Barolos, the Masseria is a fabulous value relative to other wines of this pedigree."
(*Vinous* – Antonio Galloni – March 2016)

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

Alcohol: 14,93% Alc. by vol.

Total Acidity: 5,80 g/l

Total dry Extract: 30,50 g/L

