

2006 Vietti Barolo Castiglione

Rating: 92+
Drink: 2012-2026

The 2006 Barolo Castiglione is frighteningly outstanding, considering it is Vietti's entry-level Barolo! There is incredible density and power in the glass as waves of fruit caress the palate with tons of richness. Sweet menthol, flowers and spices add complexity to the long, stupendous finish. In 2006 the Barolo Castiglione is a blend of fruit from Bricco Fiasco (except for the lower part of that plot), Ravera, Fossati and Bricco Ravera. All of the estate's Barolo-designated vineyards that weren't bottled separately were used for that vintage's Perbacco, a selection process I wrote about extensively in my recent profile on Vietti on www.erobertparker.com. The Barolo Castiglione is usually approachable pretty much upon release, but in 2006 the wine has so much fatness it will probably benefit from a few years in bottle. Barolo is never inexpensive, but the Castiglione is as good a wine as readers will find for the money. Anticipated maturity: 2012-2026.

I sampled a mind-boggling array of outstanding – and often profound – wines in my marathon tasting session with proprietor and winemaker Luca Currado. The 2006 Barolos are nothing short of spectacular and the 2007s may be even better! Readers can check out notes on those wines in my

- Antonio Galloni (February, 2010)

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2006 Vietti Barolo Rocche

Rating: 97
Drink: 2016-2031

The 2006 Barolo Rocche shows incredible definition in detail in its perfumed, floral personality. The 2006 is not as explosive as the 2004 was at this stage, but it is eerily reminiscent of the 1989 in its sweet, Pinot-like fruit. With time in the glass, the fruit gains even more clarity while the bouquet blossoms with incredible grace, all supported by ultra-fine, silky tannins. Today the Rocche is soft and relatively accessible, but it is sure to firm up in bottle. In 2006 the Rocche saw 30 days of maceration on the skins and was aged predominantly in cask with a brief spell in French oak in between for the malolactic fermentation, a blend of traditional and modern approaches that has yielded phenomenal results here. Of course, everything starts in the vineyard, and Vietti's commitment to low yields means that they are among the first growers to harvest in most vintages. Anticipated maturity: 2016-2031.

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2006 Vietti Barolo Brunate

Rating: 95+
Drink: 2016-2031

The 2006 Barolo Brunate is a fat, juicy wine that comes across as more immediate than some of the other Barolos in this line-up. Smoke, tar and licorice meld into a core of gloriously ripe fruit. There is incredible density and richness to the Brunate, qualities that carry through to the impeccably round, harmonious finish. The Brunate sees a fermentation/maceration lasting roughly 21 days, which is the shortest among the estate's single-vineyard Barolos, but not entirely surprising for a wine made from this site, which lies on the La Morra/Barolo border. Anticipated maturity: 2016-2031.

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2006 Vietti Barolo Lazzarito

Rating: 97
Drink: 2016-2031

The 2006 Barolo Lazzarito has begun to show the pedigree of this great Serralunga site now that Vietti has backed off the French oak, and the 2006 is nothing short of superb. A melange of dark, mineral-infused fruit flows from the glass as the large-scaled Lazzarito gradually shows off its class. Licorice, tar, smoke and earthiness add layers of complexity and nuance. The Lazzarito is still the Barolo that spends the longest number of months in French oak following the malolactic fermentation, but that period is down to several months from a full year the wine spent in small barrels up until 2001 or so. One day the Lazzarito may challenge the Rocche as Vietti's signature Barolo, and that day may be closer than most people realize. This huge, imposing Barolo will require patience, but it is nothing short of superb. Anticipated maturity: 2016-2031.

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2004 Vietti Barolo Villero Riserva

Rating: 96
Drink: 2016-2034

The recently-bottled 2004 Barolo Villero is simply awesome. A vivid, multi-dimensional wine, the Villero emerges from the glass with layers of dark cherries, spices, violets, smoke, minerals, licorice and tar. The level of precision and clarity here is simply mind-boggling. Readers will have to wait until 2011 to get their hands on this gem, but any bottle opened before 2016 (at the very earliest) is likely to be a purely academic exercise. The Villero spent a whopping 46 months in oak, virtually all of it large cask. Anticipated maturity: 2016-2034.

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2006 Vietti Langhe Nebbiolo Perbacco

Rating: 90

Drink: 2010-2021

The 2006 Langhe Nebbiolo Perbacco is gloriously ripe and sweet, with an irresistible core of floral red fruit. This vibrant, medium-bodied wine possesses outstanding balance and also happens to be one of the world's great values. In this vintage Perbacco has a degree more muscle, structure and ripeness than either 2004 or 2005. Over the last few months the wine has put on a surprising level of weight, and it is a wine that could benefit from further bottle age. Many Barolo producers would kill for a wine like this. In a word: Awesome!! Vietti's Perbacco is made from Barolo-designated parcels that don't meet the qualitative standard for the estate's multi-cru Barolo Castiglione. Perbacco is for all practical purposes a Barolo, but because it is bottled two months earlier than regulations permit, the wine is sold as Langhe Nebbiolo. Anticipated maturity: Anticipated maturity: 2010-2021.

Vietti has long been an elite, reference-point producer in Piedmont but in recent years brothers-in-law Luca Currado and Mario Cordero have taken major steps to further elevate the quality of their wines across the board. My tasting with Luca Currado encompassed 20-plus Barolos covering vintages 2005 through 2008, including multiple

- Antonio Galloni (April, 2009)