



## Barolo Riserva Villero DOCG 2006



**Designation:** Barolo DOCG

**Grapes:** 100% Nebbiolo (Michet clone)

**Vineyard:** Villero vineyard in Castiglione Falletto.  
South/South West exposure.

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

**Winemaking:** The Villero vineyard is located in the town of Castiglione Falletto and is facing south/ south-west, It has an area of slightly less than one hectare. The average age of the vines is 39 years old and the density is of 4.000 plants per hectare. In the 2006 vintage wine yield was 30 hectoliters per hectare. After the alcoholic fermentation in steel tanks that lasts 20 days at a temperature of 32°C (89.6°F), the wine macerates on the skins for a total of 10 days. The wine is then immediately transferred into small barrels for the malolactic fermentation.

**Aging:** At the end of the malolactic fermentation, it stays for further aging in Slovenian oak casks of 30 hl. Bottled unfiltered on September 2009.

*"Elegance and power come together in grand style in Vietti's 2006 Barolo Riserva Villero. At times delicate while at other times a powerhouse, the 2006 captures all the seeming contradictions that make Nebbiolo such a great grape. Tasted alongside the other Vietti 2006s, the Villero shines. The aromas and flavors are all beautifully defined, but it is the wine's overall sense of harmony that leaves the longest impression. Tar, pine and wild flowers are layered into the huge, balsamic-infused finish"*  
(VinousMedia.com – Antonio Galloni)

**Alcohol:** 14,50% vol.

**Total Acidity:** 5,90 g/L

**Total dry extract:** 31,30 g/L

