



Barolo Riserva Villero DOCG 2007



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 2007 vintage wine yield was 30 hectoliters per hectare.

After the alcoholic fermentation in steel tanks that lasts 16 days at a temperature of between 28 and 32 degrees Celsius (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 27 hl. Bottled unfiltered on September 2010.

Description:

Vietti's 2007 Barolo Riserva Villero is a flat out stunner. Dark red fruit, Villero spices, leather, tobacco, smoke and menthol come alive in a rich, sensual Barolo that captures the essence of this site. Rose petals, mint and sweet red berries flesh out on an inviting wine loaded with class and personality. Over time, the powerful, explosive style of the year becomes more evident. The fruit turns darker, more balsamic and also more intensely mineral. (VinousMedia.com – Antonio Galloni)

Alcohol: 14.98% vol.

Total Acidity: 5.8 g/L

Total dry extract: 34.3 g/L

