

Vietti



Barolo Brunate 2003

Designation: D.O.C.G

Region: La Morra, Barolo, Piedmont

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the historical cru Brunate, located in La Morra, planted 4,500 plants per hectare. The vines are 40 years old and grown using the Guyot system. Grapes are gently crushed and fermented in stainless steel for 14 days at 30-32° C (86-90°F), with pumping of the juice over grape skins done by both machine and hand, followed by malolactic fermentation. Brunate in La Morra is one of the most famous “crus” of all Barolo area; this vintage is particularly interesting because it’s very easy to recognize the “terroir” in the wine

Aging: The wine is aged for 8 months in old French oak barrels, followed by an additional 22 months in Slavonia oak casks, then assembled in stainless steel tanks and kept there until the bottling. Unfiltered

Description: Intense ruby red. Dry, with generous body, harmoniously balanced and velvety texture. Classic, ripe red-fruit, long finish, rich and very elegant. Spices, violet, plums and intense tar, very typical for the Brunate vineyard.

Food Pairings: Red meats, roasts, wild game

Alcohol: 14.8% Alc. by vol.

Total Acidity: 5.8 g/l

Bottles: 3,750



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