

Vietti



Barbaresco Masseria 2004

Designation: D.O.C.G

Region: Piedmont, Italy

Grapes: 100% Nebbiolo

Winemaking: The grapes are harvested from the cru vineyard Masseria, located in Neive, with 4.600 plants per hectare of 40 years old and grown with guyot system. The surface of the vineyard is 1,4 hectare. Calcareous-clayey soil. South exposure. The must rests for 13 days in open stainless steel tanks at 30 to 32° C for the alcoholic fermentation, with frequent "delestage", punching down, open air pumping-over.

Ageing: The malolactic is done in barriques and the wine ends its ageing in Slovenian oak casks for a total of 24 months. Bottled unfiltered

Description: Pale ruby color, slight garnet hue, with intense aromas of ripe Bing 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.

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

Alcohol: 14% Alc. by vol

Total Acidity: 5.9g/l

Bottles: 5,075



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Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941
info@vietti.com • www.vietti.com