

Vietti



Barolo Castiglione 2001

Variety: 100% Nebbiolo

First Vintage: Vinified since the establishment of the winery but it is only starting from the eighties that it takes the Barolo Castiglione name.

Vineyards: The grapes are selected from small but very important vineyards located in the villages of Castiglione Falletto, Monforte d'Alba, Barolo and Novello. The average of the vines is of 7 to 35 years old, with 4.800 plants for hectare. Calcareous-clayey soil

Wine Production by hectare: 38 hl

Harvest: Between 5th to 10th of October

Vinification: Red meat, game and pasta in meat sauces

Description: All the single vineyard are vinified and aged separately with different system in order to exalt the "terroire" of that specific soil. Then after the ageing of 24 months in oak, all the wines are learnedly blended 8 months before the bottling. Unfiltered bottled in September 2003.

Bottles: 25.675 bottles by 750 ml and 141 Magnums



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