

# Vietti



## Barolo Castiglione 2004

**Designation:** Estate-bottled, Barolo DOCG

**Region:** Barolo, Piedmont, Italy

**Grapes:** 100% Nebbiolo

**Winemaking:** The grapes are selected from vineyards located in Castiglione Falletto, Monforte, Morra and Novello where the vines are planted at an average of 5,000 vines per hectare. The vines are 30 to 35 years old with yields of 40 hl/ha, grown using the Guyot system. After harvesting, the grapes are gently pressed. Fermentation in stainless steel occurs over 15 days, with daily cap submersion for extraction of flavor and color.

**Aging:** The wine is then aged for 30 months in casks. The wine was blended in stainless steel tanks 2 months before bottling, unfiltered and bottled in late September 2003.

**Description:** Pale ruby color with garnet hues and powerful aromas of rich, ripe cherries with intricate complexities of spice, tea leaves and rose petals. With strong, rich tannins, crisp acidity and masculine structure, this ageworthy Barolo 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:** 6.4g/l

**Bottles:** 9,980



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