

# Vietti



## Barolo Castiglione 2006

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

**Region:** Barolo, Piedmont, Italy

**Grapes:** 100% Nebbiolo

**Winemaking:** The grapes are selected from vineyards located in Castiglione Falletto, Monforte, Barolo and Novello where the vines are planted an average of 4.800 vines per hectare. The vines are 7 to 35 years old with yields of 38 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 24 months in casks. The wine was blended in stainless steel tanks 8 months before bottling.

**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:** 13,5% Alc. by vol.

**Total Acidity:** 5,65 g/l.

**Total dry extract:** 28,9 g/L.

**Bottles:** 35.900 bottles - 200 magnum



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