



## Barolo Castiglione 2008



**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 35 hl/ha, grown using the Guyot system. After harvesting, the grapes are gently pressed. Fermentation in stainless steel occurs over 21 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:** *"The Barolo Castiglione deftly balances the open, radiant personality of the vintage with considerable underlying structure. Warm, dense and full-bodied, the Barolo Castiglione flows effortlessly across the palate with generous fruit and fabulous overall balance. The wine was even better when I tasted it from bottle a few months later. It is another overachieving wine from Vietti and a bottle that is exceedingly fairly priced".* (Antonio Galloni – The Wine advocate).

**Food Pairings:** Hearty stew, wild game, roasted red meats and cheeses.

**Alcohol:** 14,50% Alc. by vol.

**Total Acidity:** 5,70 g/L

**Total dry extract:** 31,0 g/L

**Bottles:** 39.068 bottles - 300 magnum

