

Vietti



Barolo Lazzarito 2003

Designation: Estate-Bottled, Single-Vineyard Barolo DOCG

Region: Barolo, Piedmont

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the single vineyard Lazzarito in Serralunga, which has 4,300 plants by hectare that are 39 years old and low yields of 25 hl/ha (1.1 ton/acre). The grapes are harvested and gently pressed, their juice ferments for 11 days in stainless steel tanks at 30° C (86°F). Lazzarito vineyard is one of the most famous “crus” of Serralunga. It’s our most modern interpretation of Barolo.

Aging: The wine is aged for 8 months in French oak barrels, followed by an additional 21 months in Slovenian oak casks. Unfiltered.

Description: Deep garnet red in color. Richly rounded with a robust and velvety texture; intensely aromatic with hints of figs and plums. Elegant with soft and sweet tannins, followed by a long finish.

Food Pairings: Game, red meats, aged cheeses

Alcohol: 14.6% Alc. by vol.

Total Acidity: 5.5 g/l

Bottles: 6,145



Vietti

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