

Vietti



Barolo Lazzarito 2006

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 4,500 plants by hectare that are 39 years old and low yields of 20 hl/ha (1.1 ton/acre). The grapes are harvested and gently pressed, their juice ferments for 21 days in stainless steel tanks at 28-34° C (82-93 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 5 months in French oak barrels, followed by an additional 31 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: 14,0% Alc. by vol.

Total Acidity: 5.84 g/L.

Total dry extract: 30.7 g/L.

Bottles: 5.472 bottles - 150 magnum

