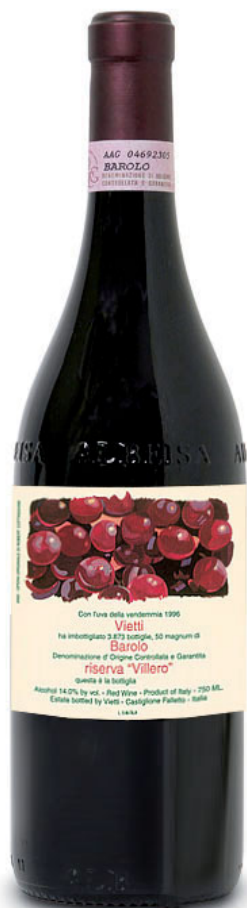


Vietti



Barolo Riserva Villero DOCG 1996

Grape: 100% Nebbiolo, Michet clone

Vineyard: Villero vineyard in Castiglione Falletto.
South/South West exposure

Surface: 0,60 Ha.-total vines n°3.100- average age 36 years old.

Soil: Moderately argillous and compact, with evident white and blue marnes.

Harvest date: October 11, 1996

Winemaking: 14 days in stainless steel vats at 32° C. temperature, with automatic pumping over Malolactic fermentation in barrique, where remains for about six months. Raked into large Slavonian oaks casks of 30 HI. This wine remained in the oak casks until July 1999. After two moths of decanting in stainless steel vats, Barolo Villero was bottled September 1st 1999, without any process of clarification or filtration.
Technical characteristics

Technical characteristics:

Effective alcohol content: 14,13% vol.

Residual sugari: 1,8 g/L

Total acidity(tartaric acid): 5,7 g/L

Dry extract: 26,5 g/L



Vietti

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