

Vietti



Barolo Rocche 2005

Designation: estate-Bottled, Single-Vineyard Barolo DOCG

Region: Barolo, Piedmont v

Grapes: 100% Nebbiolo

Winemaking: the grapes are selected from the 45 year old vineyards in Rocche of Castiglione (Clone 75 % Michet, 20 % Lampia, 5 % Rosè) that are cultivated with 4,600 plants per hectare with yields of 22 hl/ha (1.1 ton / acre). After harvest and gentle pressing, alcoholic fermentation takes place over 2 weeks in stainless steel tanks at 30-34°C (86-90°F), with frequent pumping of the wine over grape skins for flavor and color extraction. This wine is always pleasant and long-lived. It's one of Vietti's most traditional products.

Aging: following malolactic fermentation, the wine is aged in Slovenian oak casks for 30 months, then transferred into stainless steel tanks for 6 months rest, before bottling. Unfiltered.

Description: ruby red in color. Complex and full-bodied with intense aromas of dried roses, liquorice, spice and truffles. Elegant with strong, yet balanced tannins.

Food Pairings: hearty foods such as stews, game, red meats and sharp cheeses.

Alcohol: 14,42% Alc. by vol.

Total Acidity: 6.0 g/L.

Total dry extract: 31,5 g/L.

Bottles: 3245 bottles - 150 magnum - 10 double magnum.



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