



## Barolo Rocche 2006

**Designation:** Estate-Bottled, Single-Vineyard Barolo  
DOCG

**Region:** Barolo, Piedmont

**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 4 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:** After malolactic fermentation, the wine is aged in Slovenian oak casks for 32 months, then transferred into stainless steel tanks for 4 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% Alc. by vol.

**Total Acidity:** 5.72 g/L.

**Total dry extract:** 29.2 g/L.

**Bottles:** 3.894 bottles - 150 magnum

