

Vietti



Barolo Rocche 2007

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.



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

“Vietti’s 2007 Barolo Rocche is shaping up to be one of the wines of the vintage. The bouquet alone is transcendental. The voluptuous, classy Rocche shows off endless layers of fruit in an exciting and totally alluring expression of Nebbiolo. The wine seems to float on the palate, as the essence of geraniums, red berries, hard candy and minerals conquer all of the senses. Fine, silky tannins frame a finish of breathtaking beauty. The Rocche spent a full 5 weeks of

contact on the skins. Like all the Vietti Baroli, malolactic fermentation was carried out in French oak after which the wine was racked into large, neutral casks for aging. The 2007 Rocche is the very finest wine I have ever tasted from Vietti. I only hope Alfredo Currado had a chance to taste this at least a few times before he passed away last year”

(Antonio Galloni – The Wine Advocate – February 2011).

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

Alcohol: 14,5% Alc. by vol

Total Acidity: 5.4 g/L.

Total dry extract: 33.1 g/L.

Bottles: 3.060 bottles - 150 magnum



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