



Barolo Rocche di Castiglione 2011

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from the 47 year old vineyards in Rocche of Castiglione, cultivated with 4.600 plants per hectare and with a yield of 29 hl/ha. After the harvest and gentle pressing, alcoholic fermentation takes place over 4 weeks in stainless steel tanks at 30-32°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 4 weeks of malolactic fermentation in barriques, the wine is aged in Slovenian oak casks for 31 months. Bottled unfiltered on July 2014.

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

"Vietti's 2011 Barolo Rocche di Castiglione is pliant, expressive and very pretty. Sweet floral notes meld into expressive red stone fruits in a supple, silky Barolo endowed with exquisite beauty and polish. The 2011 is all about finesse. Even at this early stage, the Rocche is compelling".
(Vinous – Antonio Galloni – September 2014)

"The 2011 Vintage marks the 50th Anniversary of producing a single-vineyard bottling of Barolo from the prestigious Rocche di Castiglione cru. Our forefather, Alfredo Currado, produced the first vineyard-designated wine in Barolo half a century ago with the 1961 vintage. It was a risky gamble, but today single-vineyard wines from our region continue to proliferate. Alfredo's foresight substantially changed how winemakers interpret the special terroir of their vineyards".
(Famiglia Vietti)

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

Alcohol: 14,67% Alc. by vol.

Total Acidity: 6,0 g/L

Total dry extract: 31,3 g/L

