

Vietti



Nebbiolo Perbacco 2004

Variety: 100% Nebbiolo

First vintage: 1991

Vineyards: The grapes are selected from two vineyards, Nebbiolo grape in Scarrone in Castiglione Falletto and Ravera in Novello village. The average age of the vine is 35 years old, with 4.500 plants per hectare.

Wine Production by hectare: 33 hl

Harvest: from 7th to 10th of October

Vinification: 15 days of alcoholic fermentation between 28°-35°. It follows the malolactic in stainless steel tanks. The first part of the ageing is done in barriques for 10 months and then in Slovenian oak casks for an other 16 months. Both for fermentation and ageing are used some innovating experimental system. Unfiltered bottled in October 2005

Bottles: 51.940 by 750 ml



Vietti

Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941
info@vietti.com • www.vietti.com