

Vietti



Nebbiolo Perbacco 2006

Designation: Estate-bottled, DOC

Region: Piedmont, Italy

Grapes: 100% Nebbiolo

Winemaking: The grapes are selected from different vineyards of Nebbiolo for Barolo: from Scarrone, Bricco Boschis, Valletta in Castiglione Falletto, Fossa in Barolo and Ravera of Novello village. The average age of the vines is 35 years, and the plants per hectare are 4.500. All vineyards are vinified and aged separately. 18-21 days of alcoholic fermentation between 28°-35°. It follows the malolactic in stainless steel tank and barrels.

Aging: The first part of the ageing is done in barriques for 10 months (only some cru vineyards) and then in Slovenian oak casks for other 16 months. Before the lasts blending for the bottling of our Barolo Castiglione, we select the casks to use for our Nebbiolo Perbacco.

Description: fromPale ruby color with aromas of ripe cherries with hints of spice. With gripping tannins, fresh acidity, this Nebbiolo shows finesse, is well-balanced, integration and a lingering finish of rose petals

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses

Alcohol: 13.5% Alc. by vol

Total Acidity: 5.8g/l

Bottles: 70,000



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