



Vietti Wine Portfolio



CORE WINES

Vietti wines that provide ongoing opportunities

Roero Arneis:

In 1967, Vietti was the first to re-introduce this wine when the grape was being abandoned due to its difficult nature or was often used for blending. At the time also known as “Nebbiu Blanc” or white Nebbiolo.

Vietti Arneis also respects the Roero DOCG laws: The fruit has to come from the top of the hills, be 100 htl per acre yield or lower and has to be 100% Arneis varietal. Much of the wine labeled as Arneis today does not qualify as Roero DOCG but rather Langhe and is allowed to use 25% of other varieties to blend.

Barbera d’Asti “Tre Vigne” :

Vietti’s go to Barbera blended from 3 distinctive vineyards in the Grand Cru area of Asti (2 separate sites from the La Crena vineyard and one adjacent to La Crena) for complexity and full expression. Extremely competitive price point and often used by the glass and on the retail shelf for under \$20 pb.

Barolo “Castiglione”

Vietti’s #1 wine and absolutely a core item and ideal for quality placements on wine lists and retail shelves. An incredible price/quality ratio item with excellent press year to year.

This wine is truly the best expression from a careful selection of the best 15 Grand Cru of the Barolo zone (Bricco Fiasco, Bussia, Fossati and Ravera) all located around Castiglione Falletto.

Also available in .375mls

Nebbiolo “Perbacco”:

100% Nebbiolo or the “baby” Barolo. Sourced from some of the fifteen different Grand Cru vineyards in Barolo to express full complexity of the zone (Bricco Boschis , Brunella, Pernanno and Scarrone in Castiglione Falletto/Ravera in Novello/Rocchetevino and L’Annunziata in La Morra/Ginestra and Mosconi in Monforte) Each Cru is vinified separately, aged for two years in oak (as with the Barolo) and then a selection is made for expression of the vintage and Cru and then blended together.

A key point is that this is not your usual Langhe Nebbiolo but rather a Barolo, however the idea is to not to confuse this wine with the Castiglione Barolo, a reason why Luca Currado decided to classify the wine as Langhe. A unique wine and concept at a very competitive price and a bold commitment to providing the best regardless of economic “realities”.

Barbera d’Alba “Tre Vigne”:

Smaller production than the the Barbera d’Asti and a bit more expensive but still a vital wine. Sourced from three of the most distinctive vineyards including Scarrone in Castiglione.

Dolcetto d’Alba “Tre Vigne”

From Vineyards in Monforte d’Alba, Novello and Castiglione Falletto. A great Dolcetto and more intense and focused than many and again with fruit coming from some parts from the Barolo zone.

Moscato d’Asti “Cascinetta” :

Moscato from our family’s estate in Castiglione Tinella , made with the same care and attention as the still using older vines selection from the estate, green harvest as well as the traditional fermentation process: close top tank, and naturally fermented for 2 to 3 weeks.

MID-TIER WINES:
Limited but not allocated and available for elite accounts

Barbera d’Alba “Scarrone”:

From a Single Cru Barbera planted in one of the most famous site for Barolo in Castiglione Falletto. A great wine that stands on its own and truly shows the expression of Barbera in the Barolo territory.

Barbera d’Asti “La Crena”:

From a Single Cru Barbera located in the Grand Cru area in Agliano d’Asti. Old vines planted in 1932, purchased in 1996.

ALLOCATED WINES:
Very limited, available to supporters of the Vietti portfolio

Barbera d’Alba “Scarrone Vigna Vecchia”:

From Castiglione Falletto. Old vines planted in 1918, probably the oldest vines of Barbera planted in Barolo area. A wine with a cult following.

Barbaresco “Masseria”

From Neive. Beautiful and elegant with power at the same time. A wine that gives the best expression of Barbaresco.

Barolo “Rocche”:

From Castiglione Falletto. Arguably from the best Grand Cru throughout the Barolo zone, known for its power and elegance with great potential for aging.

Barolo “Lazzarito”:

From Serralunga. Eastern part of Barolo known more for its “masculine” style, powerful and true to its territory.

Barolo “Brunate”:

From La Morra. Elegance and finesse, with more fruit and a good weight on the palate.

***The three cru Barolos wines above have their own unique expression
and produce on an average one bottle or less per vine.***

Barolo Riserva” Villero”:

From Castiglione Falletto: Only produced in the best vintages when only the vineyard is showing its full potential (produced only 7 times in last 20 years). In other vintages this fruit is blended into Perbacco or Castiglione Barolo. Extremely limited availability!!!

