

VIETTI

VIETTI 'CASTIGLIONE' BAROLO

BAROLO • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The "Castiglione" Barolo is our take on Barolo classico. The grapes come from small yet significant vineyards in the various municipalities of Barolo, and the vines are between 10 and 45 years old.

Wine Making

Each individual cru is vinified and aged separately and in different ways to bring out the characteristics of each "terroir". The grapes are harvested by hand in October. After gentle pressing, the juice fermented for around three to four weeks in a steel tank, in contact with the skins. This period included pre- and post-ferment maceration, involving the traditional submerged-cap method. Malolactic fermentation took place in wood.

Food Suggestions

Pairs well with stew, game, red meats, and cheeses.

TASTING NOTES

Ruby-red colour with medium intensity. The nose is explosive, opulent, seductive and striking. Notes of plum, red, ripe black and sour cherries, blackberry, rose petal, and tobacco emerge. On the palate, the flavour is classic, rich and potent, with notes of alpine herbs and a leathery finish. The tannins are well-integrated.

100% Nebbiolo grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Historic Winery
- ABV%: 13.5
- Class: Red

REVIEWS

Vinous | 94

Jeb Dunnuck | 93

WWW.VIETTI.COM/EN/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

