

VIETTI Described di Occaticatione

\$235.00
* Suggested retail price



Rocche di Castiglione 2012



	Product code	13075394
	Agent	Noble Sélection
\$	Licensee price	\$204.45
iii	Format	6x750ml
	Listing type	SAQ Signature
Č	Status	Unavailable
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e
		garantita (DOCG)
9	Region	Piedmont
•	Appellation	Barolo
	Varietal(s)	Nebbiolo 100 %
%	Colour	Red
	Sugar	Dry
F	Closure type	Cork

ABOUT THIS WINERY

The history of the Vietti winery traces its roots back to the 19th century. Only at the beginning of the 20th century, however, did the Vietti name become a winery offering its own wines in bottle. In 1919, Mario Vietti made the first Vietti wines, selling most of the production in Italy. His most significant achievement was to transform the family farm, engaged in many fields, into a grape-growing and wine-producing business.

TASTING NOTES

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.

PRODUCT NOTES

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.

PRODUCTION NOTES

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.

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BAROLO

CONTROLLATA E GALANTI

ROCCHE DI CASTIGLIONE