



VIETTI














Barolo Castiglione 2014

\$40.25

* Suggested retail price

Vietti

 Organic  Vegan

| | | |
|--|-----------------------|--|
|  | Product code | 13700364 |
|  | Agent | Noble Sélection |
|  | Licensee price | \$35.02 |
|  | Format | 12x375ml |
|  | Listing type | SAQ Signature |
|  | Status | Unavailable |
|  | Type of product | Still wine |
|  | Country | Italy |
|  | Regulated designation | Denominazione di origine controllata e garantita (DOCG) |
|  | Region | Piedmont |
|  | Appellation | Barolo |
|  | Varietal(s) | Nebbiolo 100 % |
|  | Alcohol percentage | 14.5% |
|  | Colour | Red |
|  | Sugar | Dry |
|  | Closure type | Cork |
|  | Aging vessel type | The wine is aged for roughly 30 months in oak and barriques; all parcels are then carefully blended before bottling. |



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

Beautiful glowing ruby. Fine earthy nose, but right now quite backward. Succulent palate with a powerful tannic structure. Really long and a little vibrant. Firm, long red-fruit finish"

PRODUCTION NOTES

The vines are between 7 and 40 years old, planted in a clay-limestone soil. Plants are trained with guyot method, with an average density of roughly 4500 units per hectare. All the different crus are vinified and aged separately with slightly different processes to underline the singular characteristics of

each parcel and terroir. Fermentation occurs in stainless steel with daily cap submersion for extraction of

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