

**VIETTI Barolo Castiglione**  \$46.25

\* Suggested retail price



2019

Organic



**W** Vegan

	Product code	14799423
	Agent	Noble Sélection
\$	Licensee price	\$40.24
iii	Format	12x375ml
	Listing type	SAQ Specialty by lot
ĽÖ	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 %
%	Alcohol percentage	14.5%
<b>%</b>	Colour	Red
4	Sugar	Dry
7	Closure type	Cork
$\equiv$	Aging vessel type	Oak
Ħ	Length of aging	30 months



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**

On the nose explosive, opulent, charming and immediate. Hints of plum, ripe red and black cherry, blackberry, sour cherry, rose petals and tobacco. On the palate it is classic, rich, powerful, with notes of Alpine herbs and a leather finish. Tannins are already well-integrated.

## **PRODUCT NOTES**

The grapes are selected from very important small vineyards in the Barolo region. The vines are between 10 and 43 years old, planted in a clay-limestone soil and trained with the Guyot system. The average density is roughly 4,500 plants per hectare. All the different single vineyards are vinified and aged separately with slightly different processes to highlight the typical characteristics of each "terroir". The wine is aged for about 30 months in oak casks and barriques; all parcels are the...

**SYLVAIN GUILBAULT** (450) 275-1346 Sales Manager

LÉA FIGOLI (450) 822-1363 Montrèal Ést & Lanaudière

KARL DYKHUIS (514) 346-2801 Ouest-de-l'Île, Laval, Sud-Laurentides & Outaouais

ARNAUD BÉNIER







JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec