



VIETTI Barolo Lazzarito 2018

Decanter

91 POINTS

“ Vietti manages 2ha in the Lazzarito MGA, a natural amphitheatre facing southwest, here at an altitude between 260 and 390 metres above sea level on a clayey and calcareous soil. Fermentation is in stainless steel, with maceration for four weeks on the skins, followed by malolactic fermentation in large oak casks (and a small proportion in barriques), where the wine spend 30 months. This 2018 shows a precise, sweet fruit nose of raspberry and red currants, with a floral touch. Firm and crisp on the palate, it doesn't come across as over-extracted but lacks the concentration of fruit to balance the structure, resulting in a slightly raw finish. More layers expected from a Lazzarito. ”

Vietti



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