



Barolo DOCG Brunate 2011

Vietti

Type	Red wine
Origin	Italy, Piemonte
Producer	Vietti Castiglione Faletto
Classification	DOCG
Expansion	months barrique. 24 month wooden barrel
Contents	75 cl
Vintage	2011
Enjoyment phase	up to 18 years
Serving temperature	20 - 20°C
Alcohol content	14.5 %
Grape varieties	Nebbiolo
Awards	94 Parker, 93 Wine Spectator /
Article no	10018711

Comments

The grapes for the Barolo Brunate come from approximately 40-year-old vines from the historic Brunate vineyard in La Morra.

Pairing

Goes well with red meat, roasts and game.

Tasting notes

Intense ruby red. Dry, with a generous body, harmoniously balanced and velvety texture. Classic, ripe red fruits, long finish, rich and very elegant. Notes of plum and intense tar, very typical of the Brunate vineyards.