



Barolo DOCG Riserva 2015

Vietti

Type	Rotwein
Origin	Italien, Piemonte
Producer	Vietti Castiglione Falletto
Classification	DOCG
Expansion	30 month large oak barrel
Contents	75 cl
Vintage	2015
Enjoyment phase	up to 24 years
Serving temperature	18 - 20°C
Alcohol content	14.5 %
Grape varieties	Nebbiolo 100 %
Article no	10009915

Comments

This first edition of Barolo "Riserva" by Vietti is the result of a "selection within a selection". While working on the definition of Barolo "Castiglione", we were impressed by some of these wines, which come from specific parcels of the individual crus. We were particularly impressed by the combination of intensity, elegance and excellent tannin structure, a fundamental characteristic for great ageing potential. We therefore decided to combine them and bottle them separately. Only 5,000 bottles of this wine were produced.

Pairing

Stews, game, red meat and mature cheeses.

Tasting notes

Ruby red color of medium intensity. The nose has a very complex aromatic expression with notes of truffle and undergrowth as well as red and black fruits

(cherry, blackberry, plum and fig) and balsamic nuances. On the palate it is medium-bodied, rich and powerful. The tannins are well integrated into the fruit structure of the wine. A lively acidity gives the wine depth. Balanced. Long and persistent aftertaste.