



## Barolo DOCG Riserva 2015

Vietti

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Piemonte
<b>Producer</b>	Vietti Castiglione Falletto
<b>Classification</b>	DOCG
<b>Expansion</b>	30 month large oak barrel
<b>Contents</b>	75 cl
<b>Vintage</b>	2015
<b>Enjoyment phase</b>	up to 24 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	14.5 %
<b>Grape varieties</b>	Nebbiolo
<b>Article no</b>	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.