



## Barolo DOCG Rocche di Castiglione 2011

Vietti

<b>Type</b>	Rotwein
<b>Origin</b>	Italien, Piemonte
<b>Producer</b>	Vietti Castiglione Falletto
<b>Classification</b>	DOCG
<b>Expansion</b>	32 months wooden barrel. 4 months steel tank
<b>Contents</b>	75 cl
<b>Vintage</b>	2011
<b>Enjoyment phase</b>	up to 19 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	14.5 %
<b>Grape varieties</b>	Nebbiolo 100 %
<b>Awards</b>	94 Parker, 93 Wine Spectator /
<b>Article no</b>	10019711

### Comments

from one of the historical vineyards of the entire Barolo region, in the Rocche di Castiglione Falletto with an area of 1.3 hectares. The vineyard is 47 years old and faces south-east. Gouyot training system with a density of 4,600 plants per hectare. At the end of malolactic fermentation in barriques, which lasted four weeks, the wine is transferred to oak barrels for 31 months.

### Pairing

Goes perfectly with hearty dishes such as goulash, game, red meat and spicy cheese.

### Tasting notes

Complex and full-bodied with intense aromas of dried roses, liquorice, spices and truffles. Elegant with strong but balanced tannins.