



Barolo DOCG Rocche di Castiglione 2014

Vietti

Type	Rotwein
Origin	Italien, Piemonte
Producer	Vietti Castiglione Falletto
Classification	DOCG
Expansion	32 months wooden barrel, 4 months steel tank
Contents	75 cl
Vintage	2014
Enjoyment phase	up to 20 years
Serving temperature	18 - 20°C
Alcohol content	14 %
Grape varieties	Nebbiolo 100 %
Article no	10019714

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. Gouyt 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.