

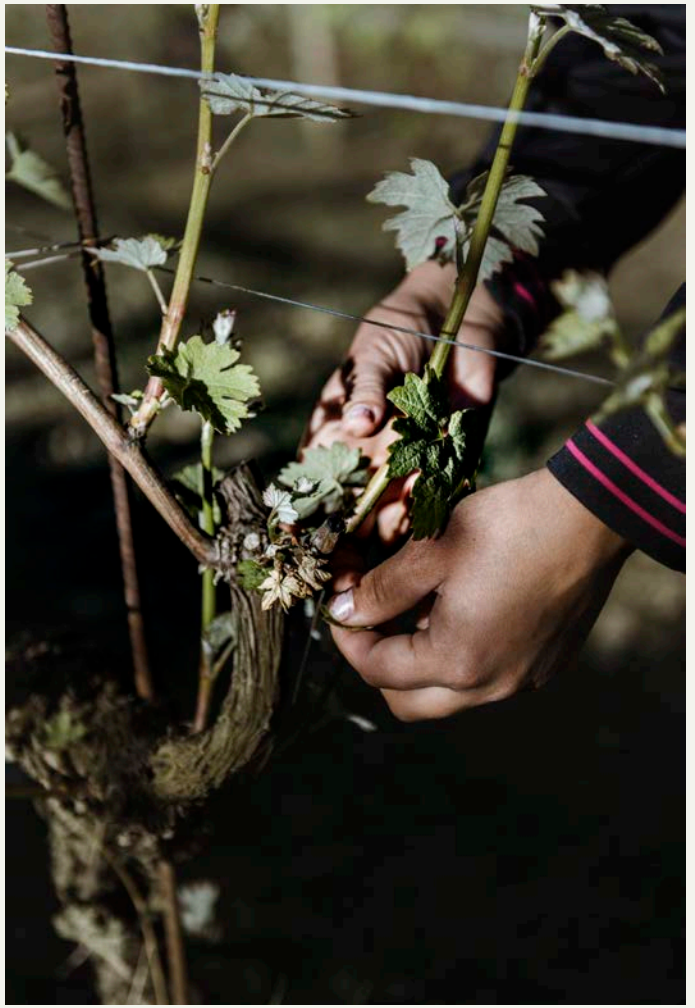

# Vietti

COMPANY PROFILE

Vietti represents the history, the present, and the continuity of a territory and its enological expression in the World.

It is a place where the vision of wine and vineyard is an expression of the intelligence of the hands.

Vietti



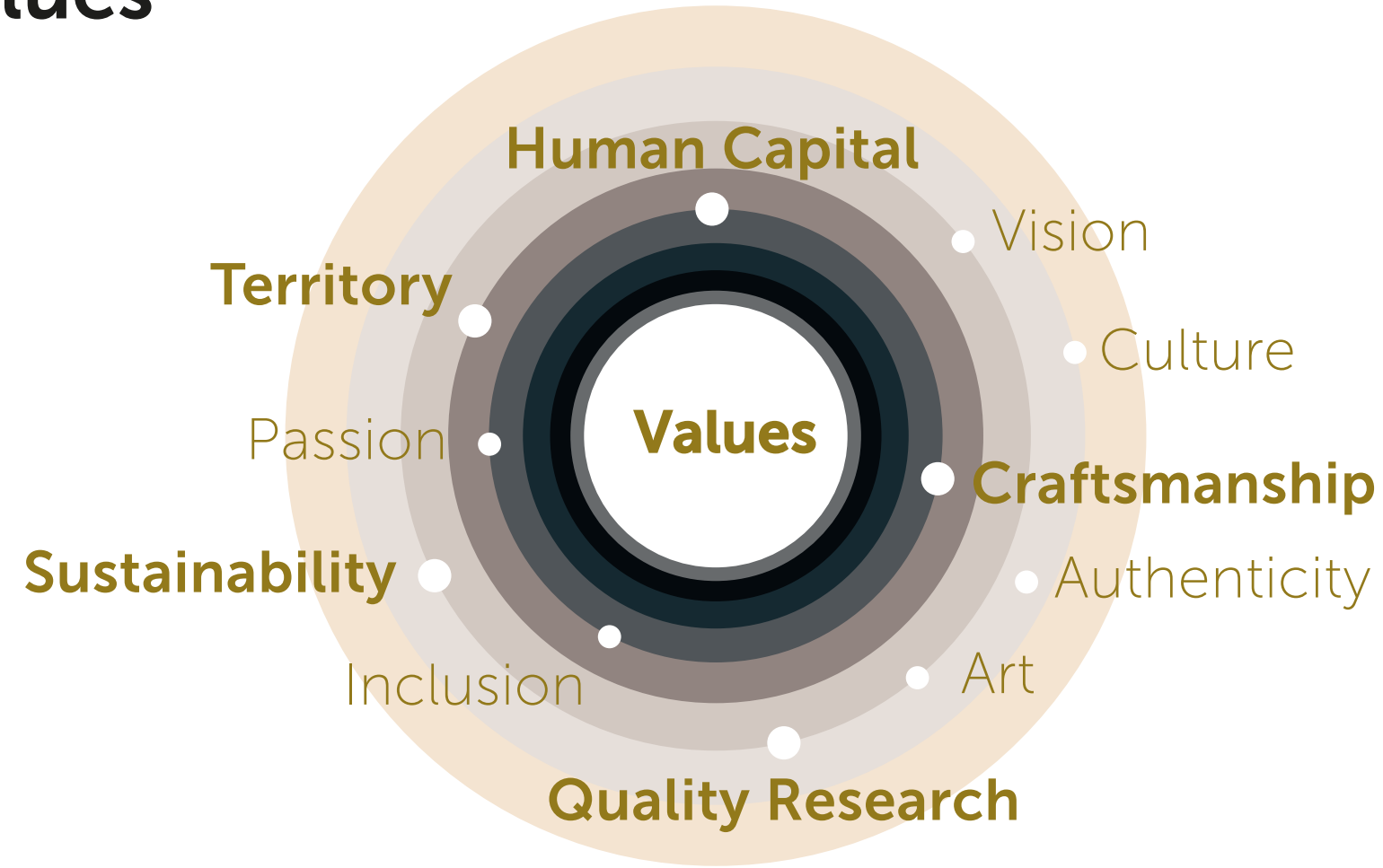


# Company profile


01 Our values
02 History
03 Human Capital
04 Territory
05 Winery
06 Wines
07 Art
08 Hospitality
09 Accademia della Vigna

# 01 _ Our values

# Our values


Human Capital
Vision
Territory
Culture
Passion
Values
Craftsmanship
Sustainability
Authenticity
Inclusion
Art
Quality Research

From its origins to today, towards the future. With care and vision

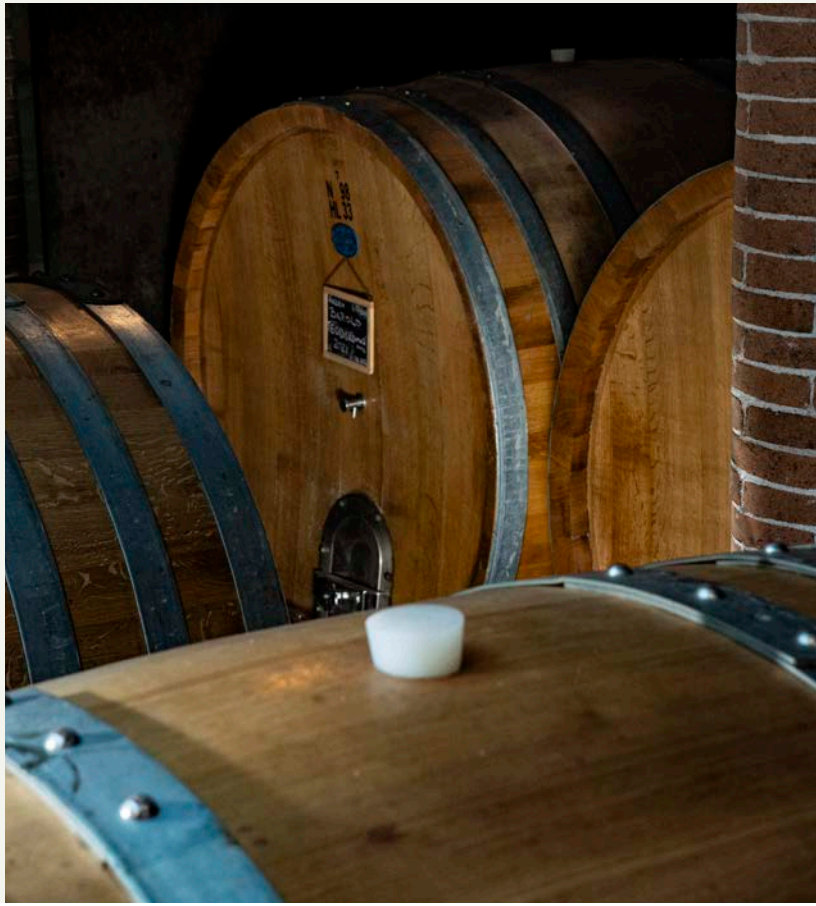
# Vision and commitment

Preserving the **craftsmanship** that is essential of wine and its production. Experimenting with the continuous goal of **improving quality** and never quantity. We seek to integrate **sustainability considerations** into our vineyard management, winemaking activities, and business operations.

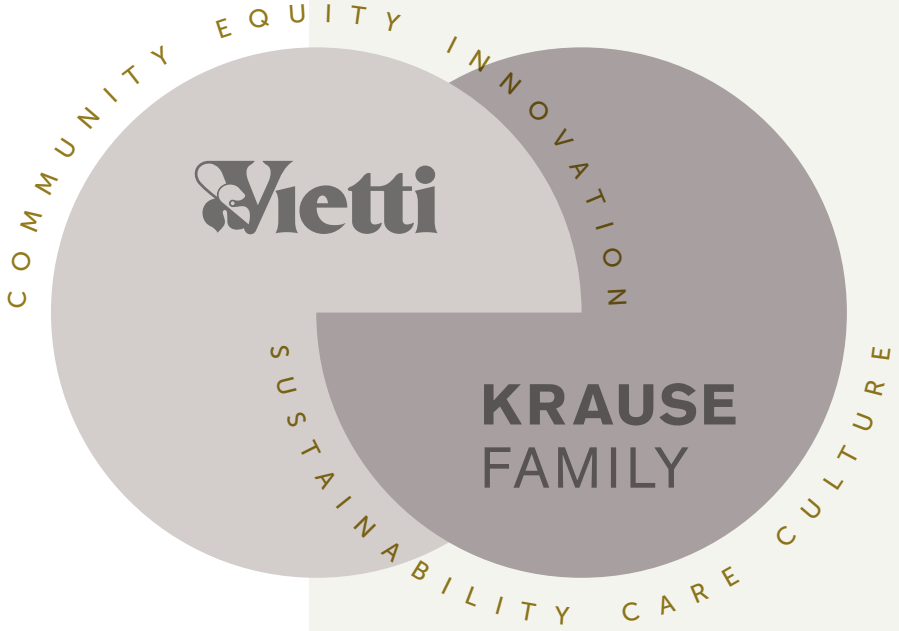
We work for **quality standards with no compromises**, while welcoming and adapting - without any resistance - to the variables of nature that define each year in search of a **renewed balance**, harvest after harvest.

Only in this way can we obtain an **identity-based wine** capable of withstanding the test of time.

Vietti



# From family to family






We put **people at the center**, safeguarding their authentic value. We aim to create **positive** social and environmental **outcomes** through responsible vineyard management, employee development, and **community** engagement initiatives.That is how the Krause family links to Vietti, respecting its history while shaping its future.

For 21 years, he nurtures and contributes to the achievement of the Vietti dream

# Eugenio Palumbo, winemaker

Vietti is committed to **long-term business** growth while supporting environmental stewardship and **responsible management** of its vineyards and operations: in respect to the environment and to those who inhabit it, today and in the future. We sealed a bond of trust with our territory and the people who contribute to ensuring the quality of grapes and wine, daily.

It's their differences, their uniqueness, and their talents that are the truest heritage of the Vietti brand.

Vietti



From the origins to today, towards the future. With care and vision

# The Vietti manifesto



## Improving, always

We train our expertise and winemakers' sensitivity, while looking after every detail. That's the style that makes our winery stand out.

## Taking care of tradition and of those who help us safeguard it

We respect our land, the techniques, and the ancient knowledge that, along with continuous training, make our wine unique. We take care of the work that we do, aligned with the values of respect, inclusivity, fairness, and social well-being.



## Respecting nature's own pace

We prioritize artisanal winemaking techniques and seek to minimize unnecessary interventions during production. This commitment stems from continuous observation, patient waiting, and from the respect for the natural cycle followed by our plants. We know every vineyard, observe each of them in their unique growing season, and respect them.

## Reducing agricultural inputs and managing natural resources responsibly

Our work is guided by respect for the territory and its natural characteristics.
While working, we aim to reduce the interventions on the vineyard, and we use natural resources with care and consideration.




# 02 _ History

From the origins to today, towards the future. With care and vision

# Our story



## 1800s

It was the end of the 1800s when Carlo Vietti created the Vietti winery in the heart of the Langhe, on the highest point of the medieval village of Castiglione Falletto, in the very same place where it is located today.

## 1917

After several years in the US, Mario Vietti, son of Carlo, comes back and takes over of the farm, transforming it into a wine-making reality destined to the production of highquality wines.

## Late ‘50s

Luciana Vietti, daughter of Mario Vietti, and her husband Alfredo Currado, winemaker, both great art admirers, put into relation the great experience of the Vietti family with newer insights.
That’s how wine-making knowledge, art, and culture intertwine for the first time.

## 1961

Thanks to the ambition and foresight of Alfredo Currado, one of the first Barolo Crus is born: Rocche di Castiglione.

From the origins to today, towards the future. With care and vision

# Our story



## 1967

The very first bottle of Roero Arneis in purity is born.

## 1974

Wines are matched with Artist Labels. The Vietti brand thus becomes an icon and standard bearer of one of the most important revolutions of that time.

## The ‘80s

The intellectual, professional, and prospective legacy of Luciana and Alfredo Currado is first taken over by their son-in-law Mario Cordero in the ‘80s...

## The ‘90s

...and then, in the ‘90s, by their son Luca Currado Vietti, subsequently accompanied by his wife Elena. Commitment and vision, culture and enthusiasm: these are the keywords that contributed to the growth of the Vietti brand, today universally recognized among the best Italian wine labels. The road to quality is crossed thanks to respect for tradition and careful experimentation, where man and earth have always been able to dialogue.

From the origins to today, towards the future. With care and vision

# Our story



## 2016

The Krause Family purchases the winery. Once again, the human intuitions are what makes the diffrence. Kyle Krause decides to expand the wine estate with new, renowned Crus in the denomination of both Barolo and Barbaresco.
The Derthona Timorasso project is added to these, thanks to the purchase of new plots and vineyards in the Colli Tortonesi.

## Today

The Krause family is committed to safeguarding the identity and values that have characterized the Vietti brand since its origins. Today Vietti holds some of the most valuable and representative vineyards in the Barolo and Barbaresco area.

Vietti looks towards the future with even more promising and inspiring prospects.



# 03 _ The Human Capital

Passion nurtures each one of us

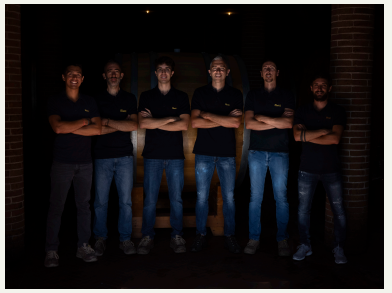
# The Human Capital

Our wine is a collective project, sedimented over time, and achived with commitment, passion, perseverance and dedication every day. Because our capital is human: people representing both the past and present of the brand. The very same ones that, with enthusiasm and vision, project it into the future.

**Looking to tomorrow.**



Management



Winery



Countryside



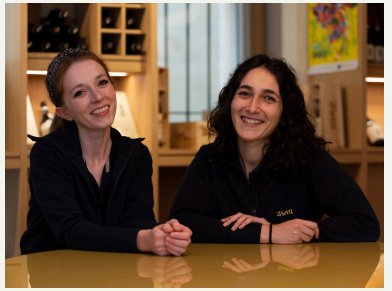
Hospitality



Logistics



Sales



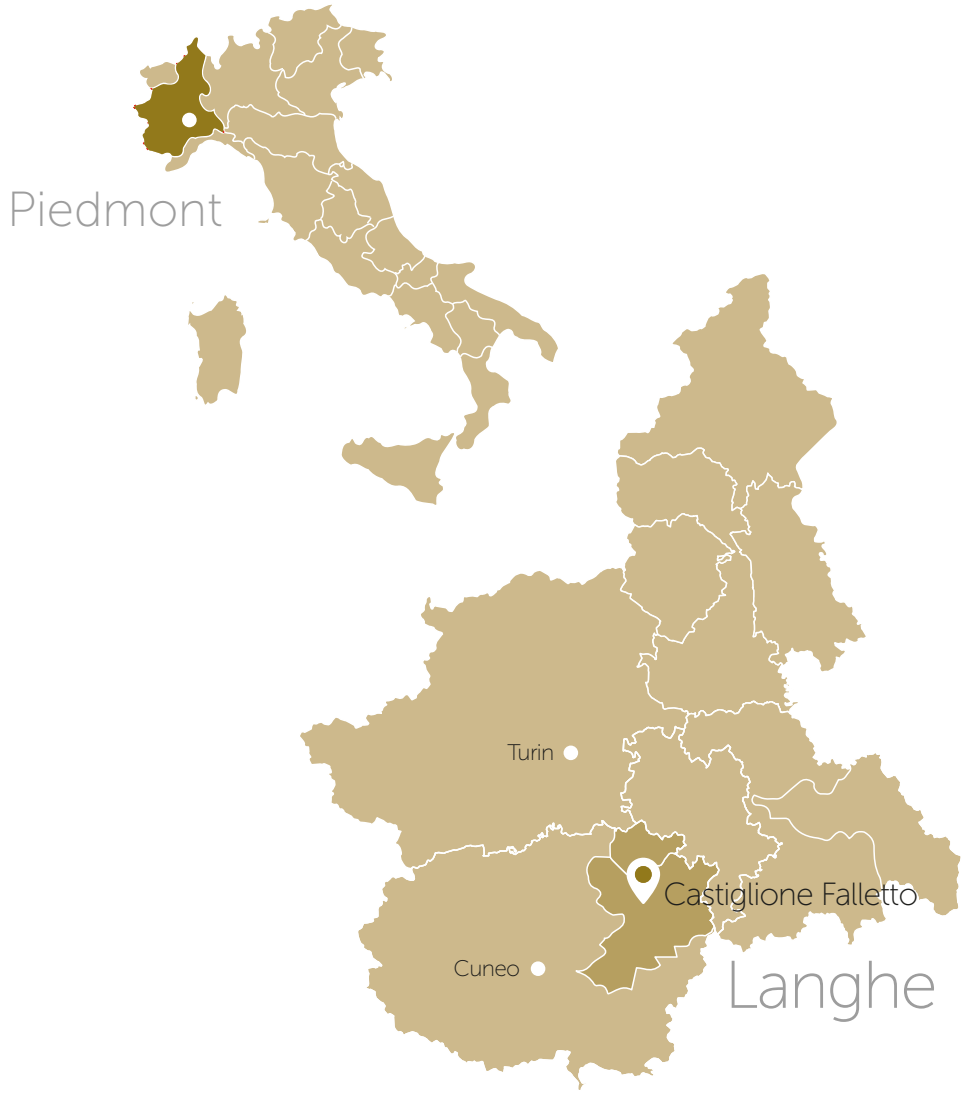
Shop



# 04 _ Territory

The origin of our denominations

# Our territory



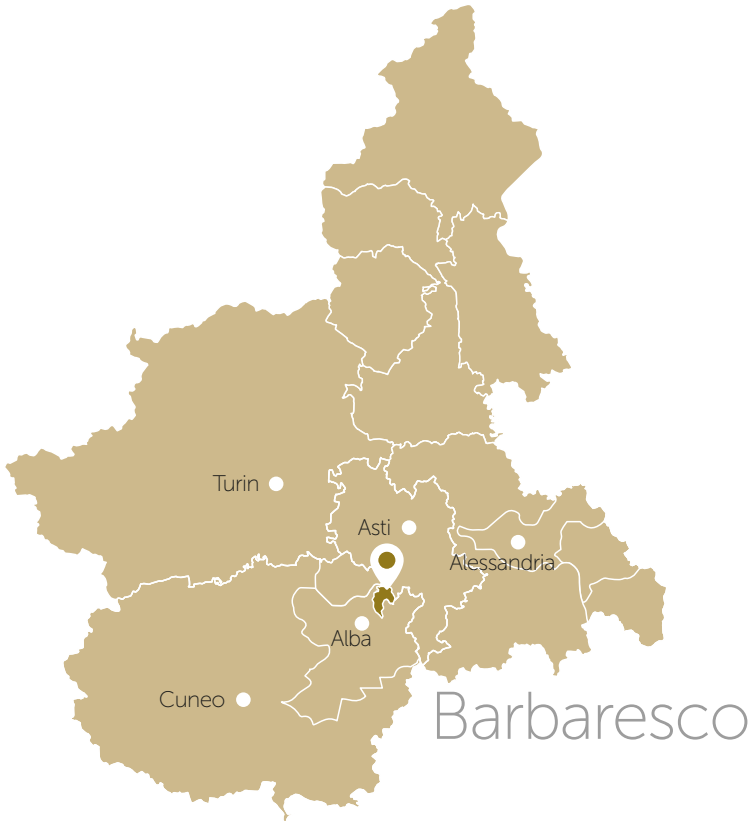

75 hectares of vineyards, distributed between Langhe, Roero, Asti, and Colli Tortonesi

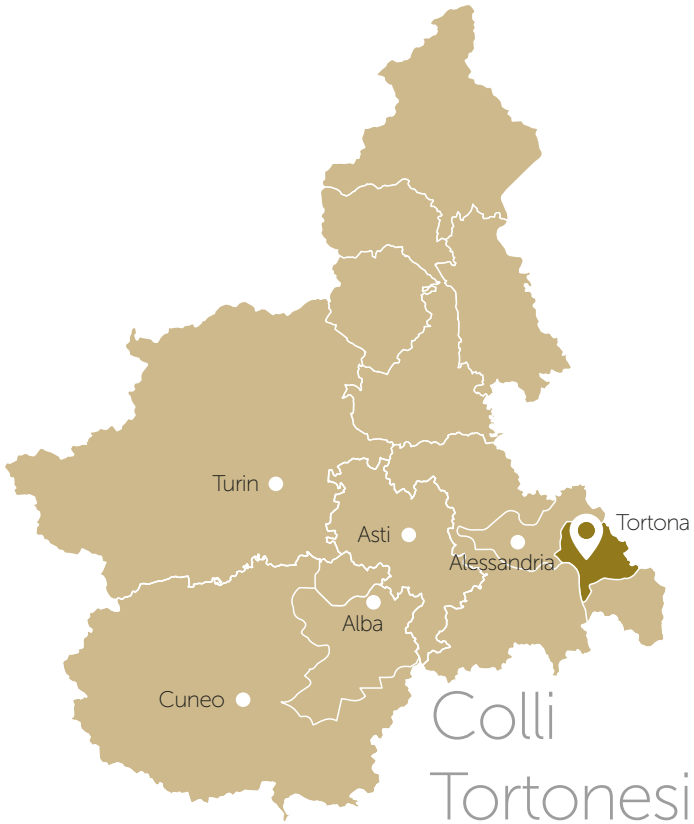
Vietti

The origin of our denominations

# Our territory



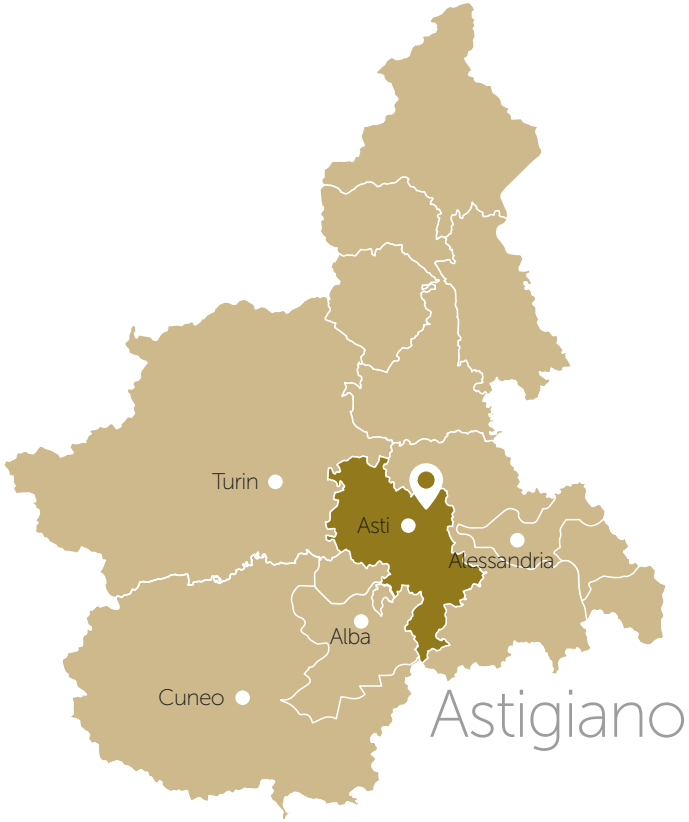



The origin of our denominations

# Our territory



The origin of our denominations

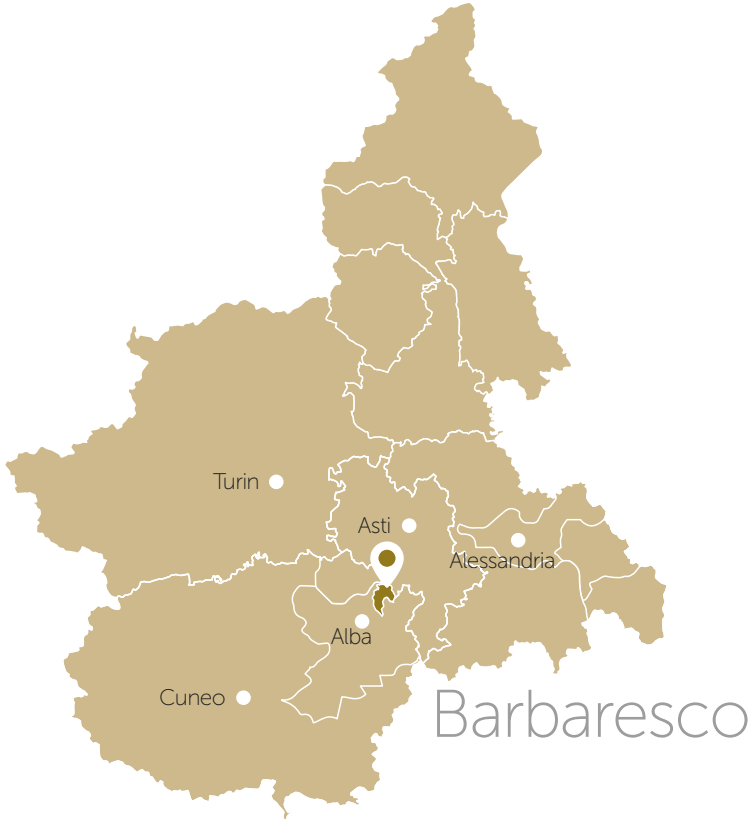
# The Barolo area

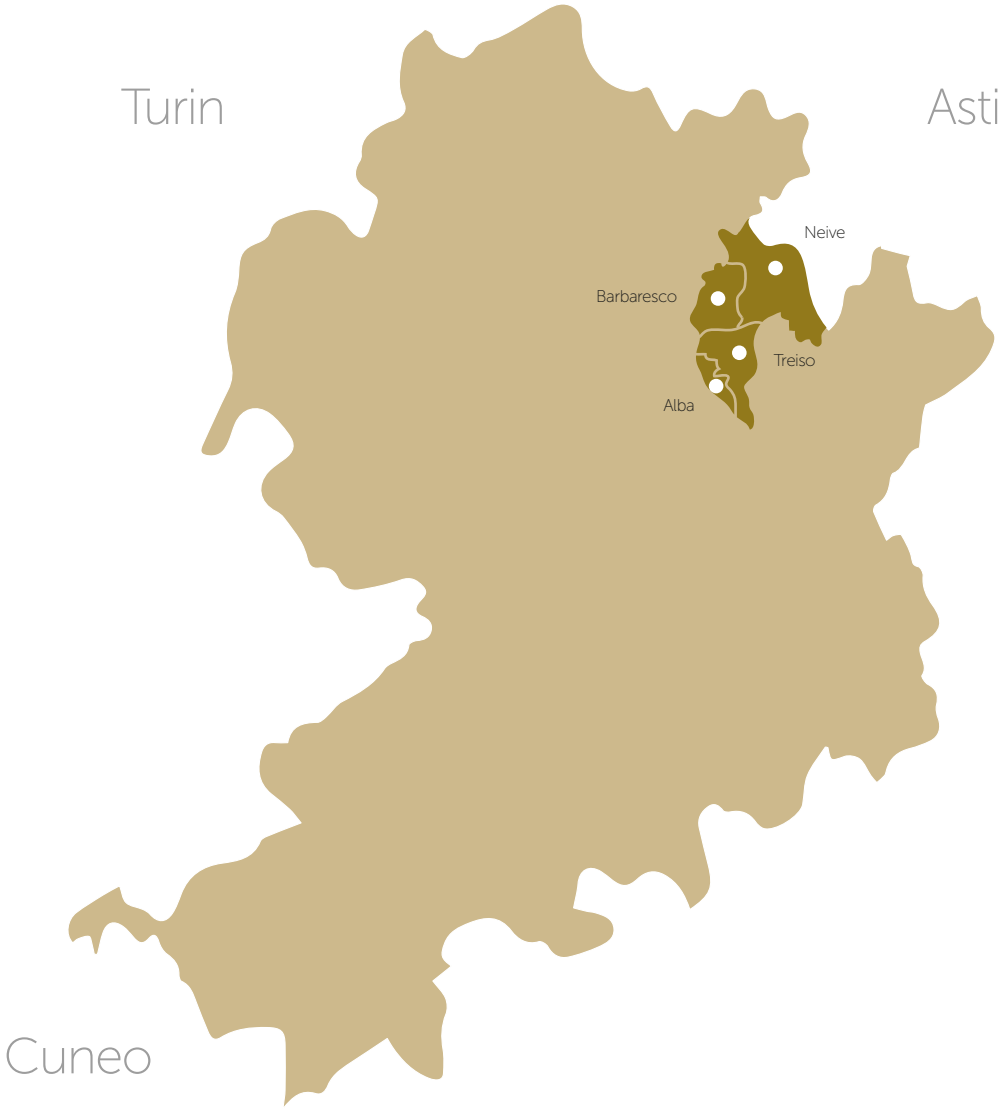




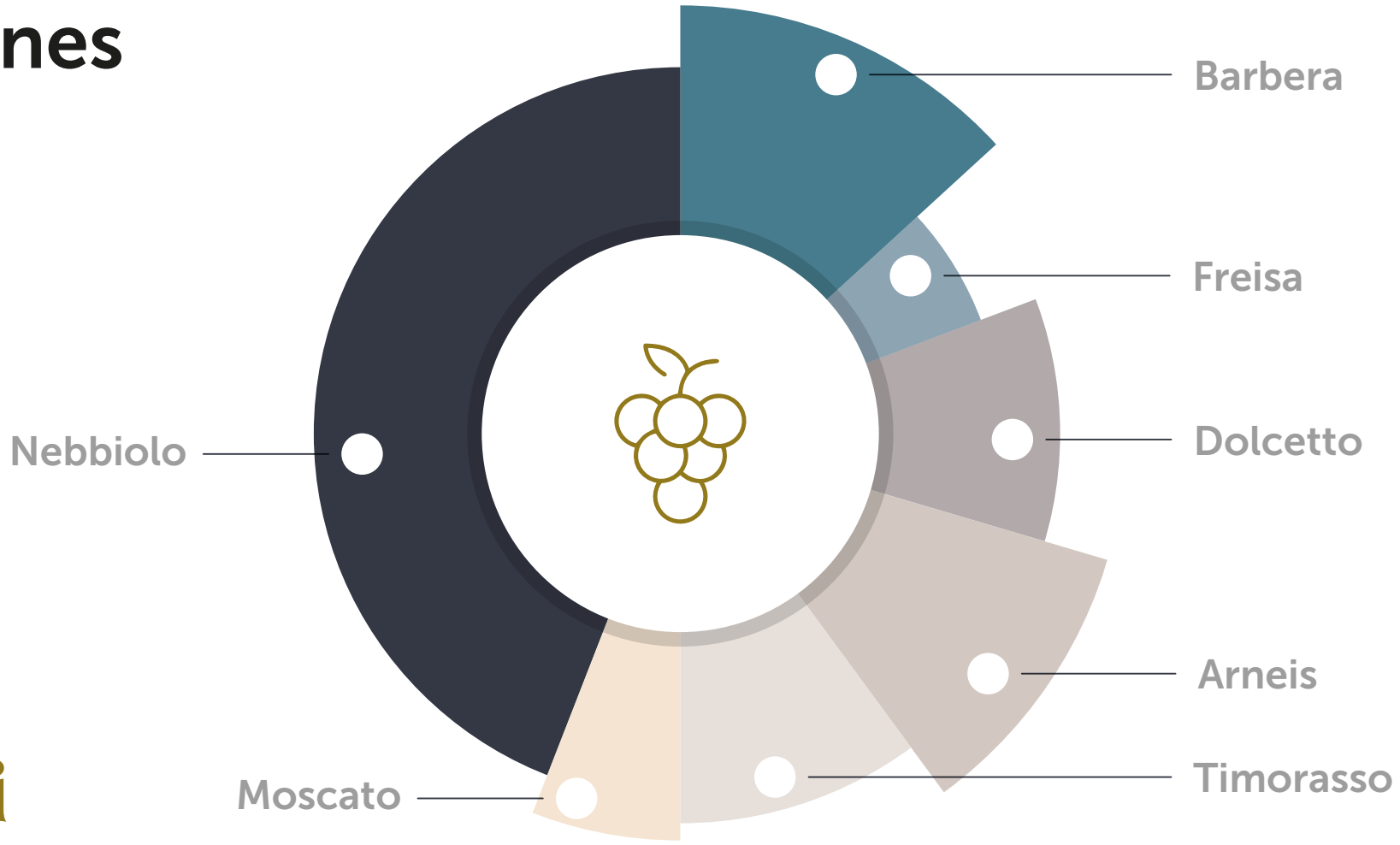

The origin of our denominations

# The Barbaresco area



# Our vines




Vietti





Vietti

# The MGAs

If you say it in French, it's Cru.
In Italy, and especially in Piedmont and Langhe, they are called MGAs: an acronym increasingly used for Additional Geographical Mention. These are even more restricted areas that, due to their intrinsic features, distinguish and characterize the wine to come.

The Barolo area, recognized as a DOC since 1966, covers 11 municipalities: Barolo, Castiglione Falletto, and Serralunga d'Alba in their entirety, along with Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'Alba, Novello, Roddi, and Verduno, only in part. Altogether there are 181 MGAs, recognized since 2007.

The area of Barbaresco, also DOC since 1966, involves only four municipalities: Barbaresco, Neive, and Treiso for all their extension, and the city of Alba only marginally, for a part of the village of San Rocco Seno d'Elvio.

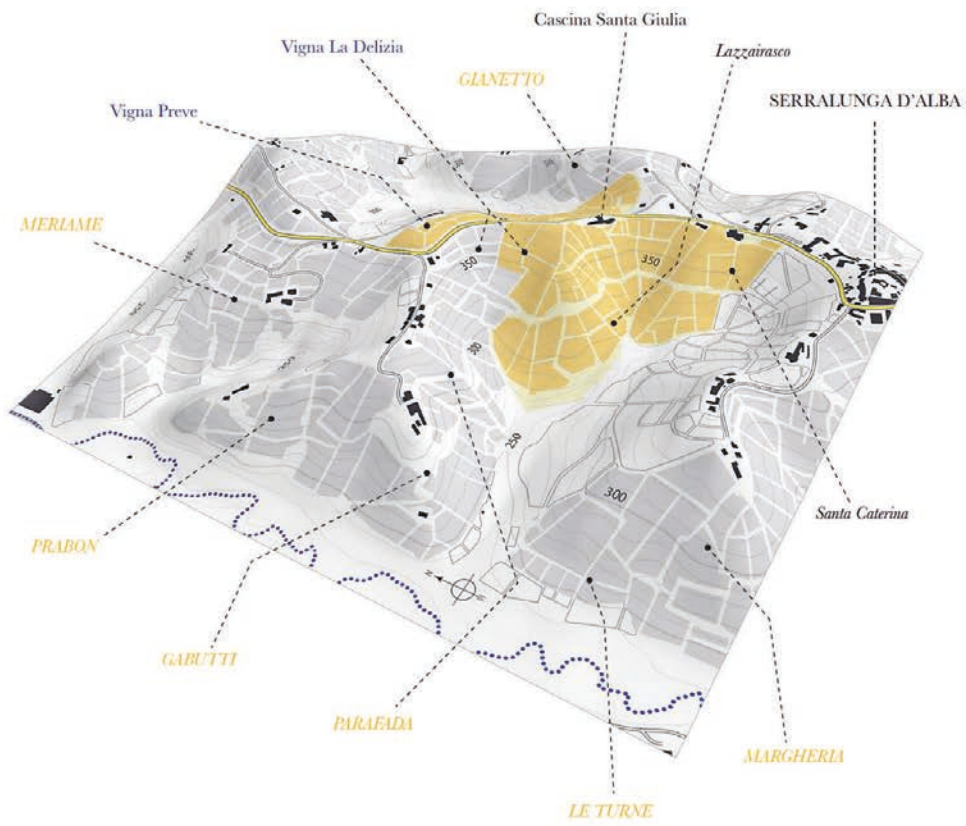
The Barbaresco area boasts 66 MGAs.



MGA Barolo DOCG

# Lazzarito



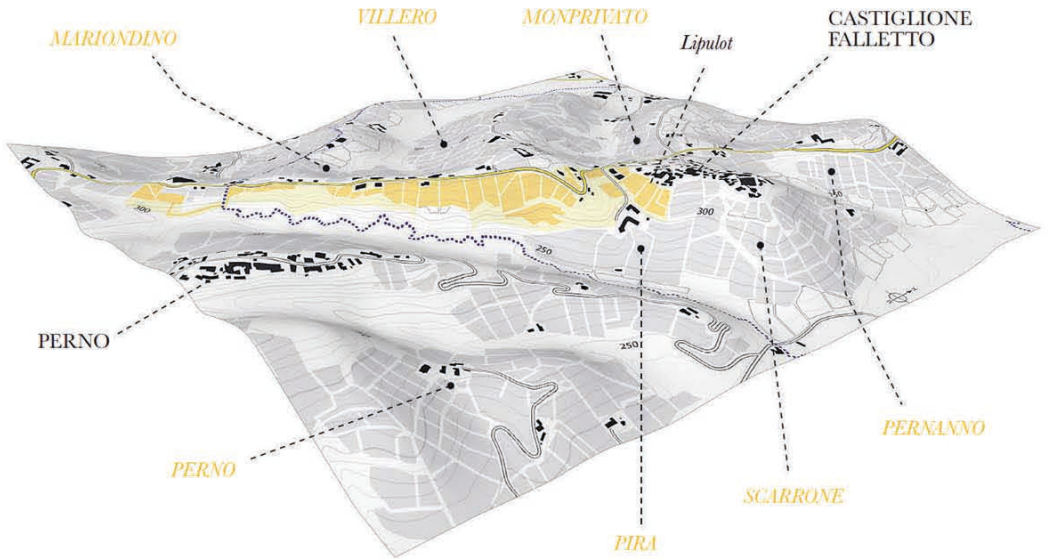




**MUNICIPALITY** Serralunga d'Alba | **ALTITUDE** Approximately 260-390 m
**EXPOSURE** Between south and west-north-west; between east and north for the side facing Gianetto
**GPS** 44°36'59.82'' N 7°59'59.36''E
**GEOLOGY** Serravallian formation period
**ORIGIN OF THE SOIL** Lequio formation - 11 million years
**SOIL COMPOSITION** pH 8.25, 32 S – 46 L – 22 A, silty-clayey, active limestone 14%, average water capacity, average fertility, clear and superficial soil

MGA Barolo DOCG

# Rocche di Castiglione



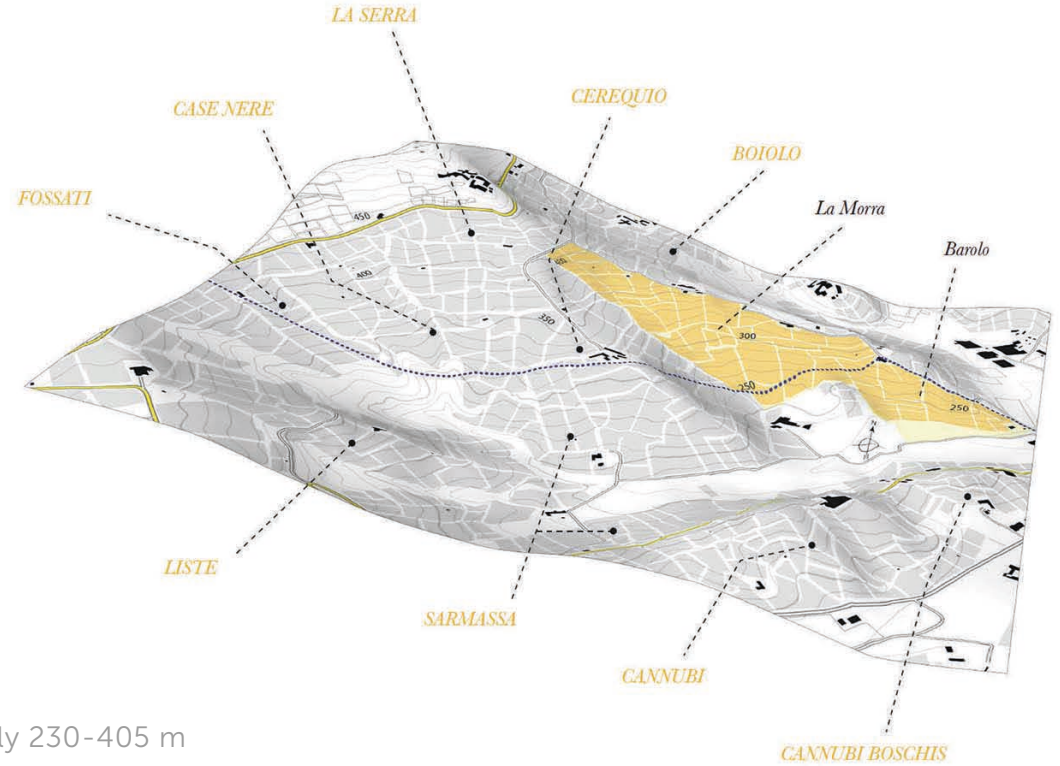




**MUNICIPALITY** Castiglione Falletto and Monforte d'Alba | **ALTITUDE** Approximately 300-350 m
**EXPOSURE** South-east mainly, east and south for the remaining part
**GPS** 44°37'2.25'' N 7°58'17.73''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Sandy Sant'Agata Marls on Diano Sandstone - 10 million years
SOIL COMPOSITION pH 8.30, 36 S – 46 L – 18 A, silty-sandy, active limestone 12%, average water capacity, average fertility, loose surface soil. Presence of gray-white/bluish Sant'Agata Marls

MGA Barolo DOCG

# Brunate



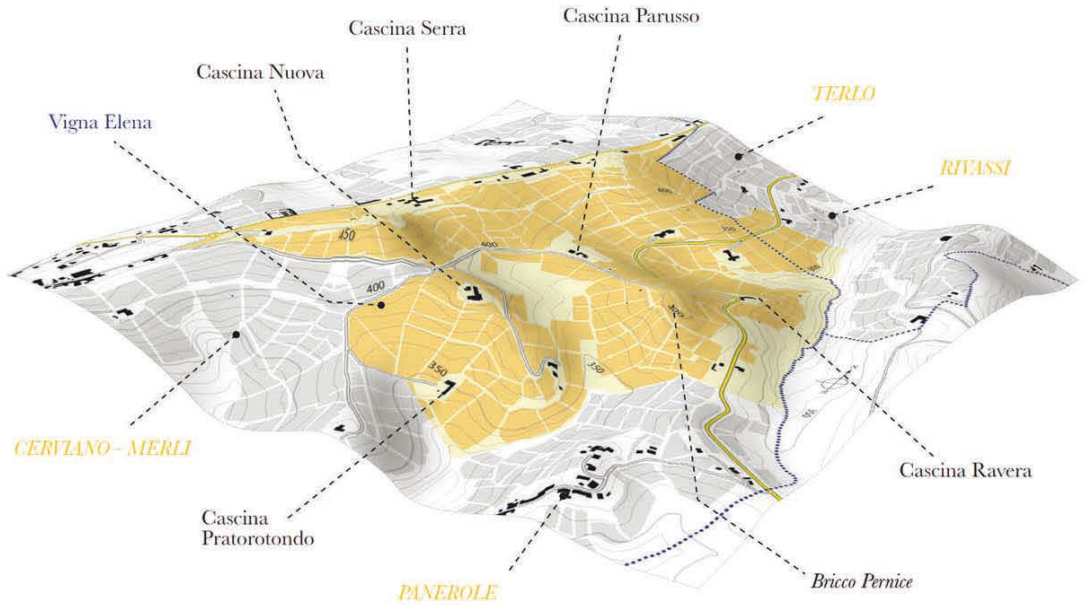




**MUNICIPALITY** Barolo and La Morra | **ALTITUDE** Approximately 230-405 m
**EXPOSURE** Between south and south-east
**GPS** 44°37'40.30'' N 7°56'31.97''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Typical Sant'Agata Marls - 8/9 million years
**SOIL COMPOSITION** pH 8.25, 12 S – 60 L – 28 A, silty-clayey, active limestone 11%, high water capacity, high fertility, deep soil, light marl

MGA Barolo DOCG

# Ravera



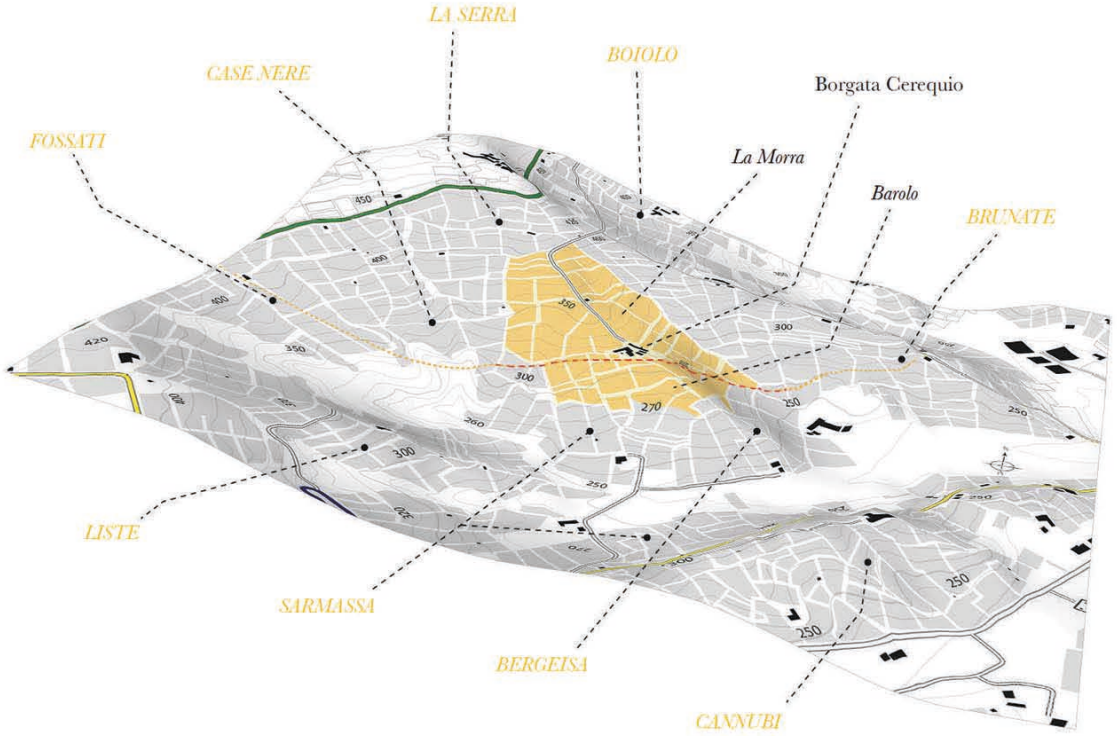




**MUNICIPALITY** Novello and Barolo | **ALTITUDE** approximately 300-480 m
**EXPOSURE** mainly east
**GPS** 44°35'57.66'' N 7°56'37.66''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Laminated Sant'Agata Marls - 8 million years
**SOIL COMPOSITION** pH 8.35, 20 S – 55 L – 25 A, silty-clayey, active limestone 13%, high water capacity, high fertility, shallow and white soil

MGA Barolo DOCG

# Cerequio



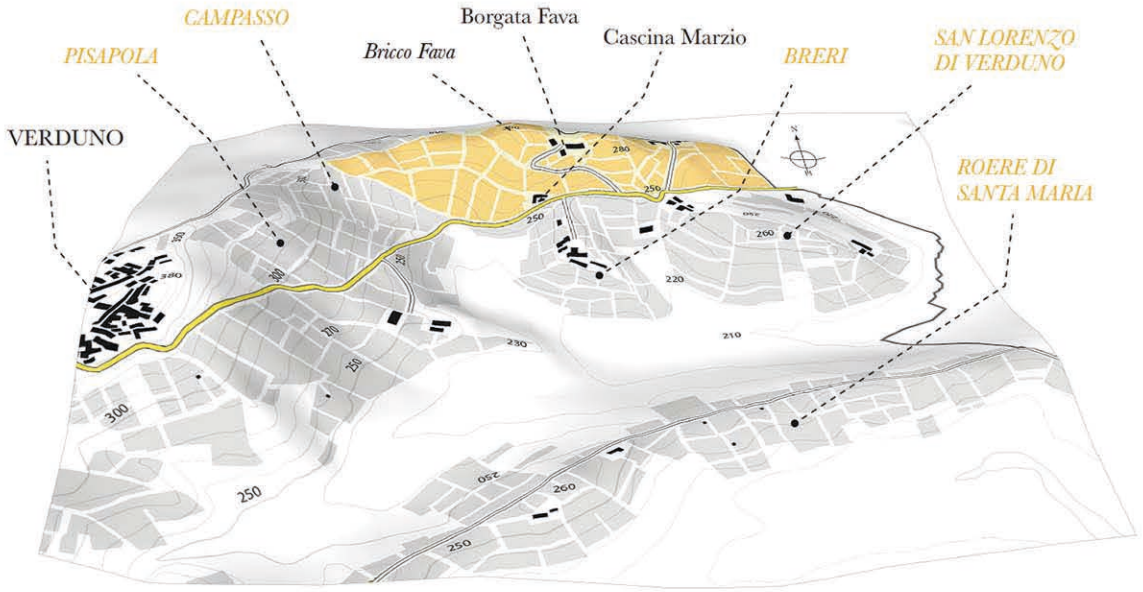




**MUNICIPALITY** Barolo and La Morra | **ALTITUDE** Approximately 290-400 m
**EXPOSURE** Between east and north-east for the side facing Brunate, between south and south-east for the opposite side
**GPS** 44°37'29.89'' N 7°56'17.60''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Typical Sant'Agata Marls - 8/9 million years
**SOIL COMPOSITION** pH 8.25, 15 S – 70 L – 15 A, active limestone 11%, high water capacity, medium fertility, deep, dark soil, with the presence of La Morra conglomerates

MGA Barolo DOCG

# Monvigliero



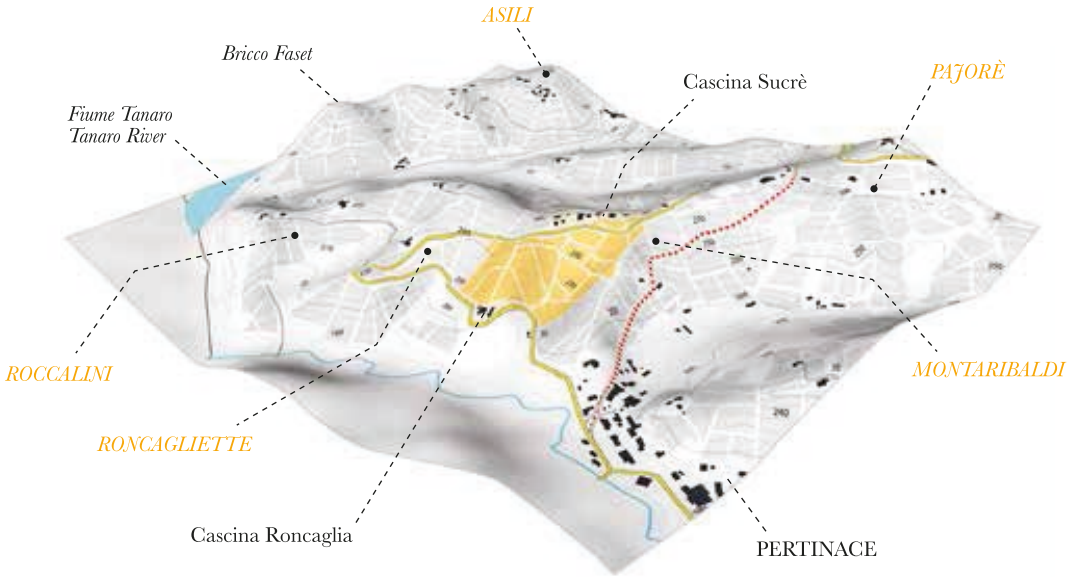




**MUNICIPALITY** Verduno | **ALTITUDE** Approximately 220-310 m
**EXPOSURE** From south-east to south-west
**GPS** 44°40'28.83'' N 7°56'40.99''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Laminated Sant'Agata Marls - 8 million years
**SOIL COMPOSITION** pH 8.30, 15 S – 60 L – 25 A, silty-clayey, active limestone 11%, high water capacity, high fertility, shallow and white soil

MGA Barbaresco DOCG

# Roncaglie



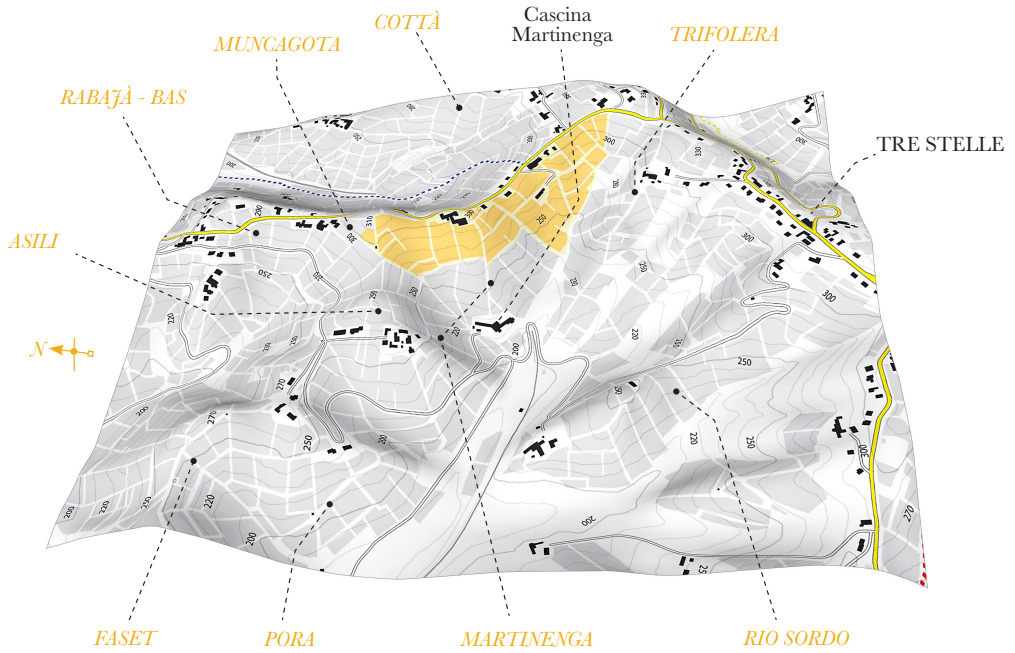




**MUNICIPALITY** Barbaresco | **ALTITUDE** About 200-300 m
**EXPOSURE** From south to west mainly
**GPS** 44°42'23.06'' N 8°4'4.45''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Sandy Sant'Agata Marls - 10 million years
**SOIL COMPOSITION** pH 8.24, 18 S – 53 L – 29 A, active limestone 14%, high water capacity, high fertility, dark and deep soil

MGA Barbaresco DOCG

# Rabajà



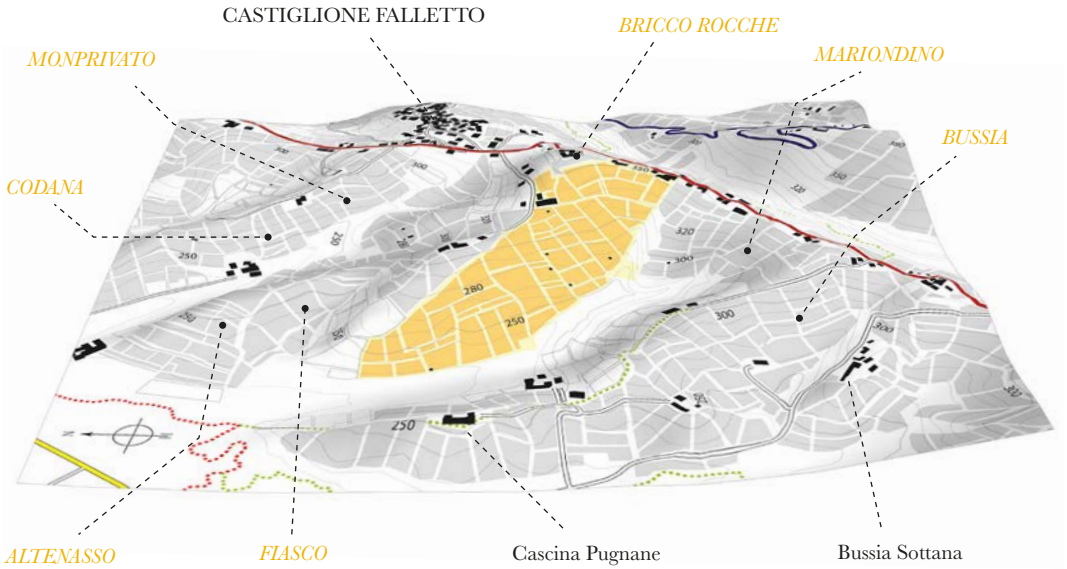




**MUNICIPALITY** Barbaresco | **ALTITUDE** Approximately 235-315 m
**EXPOSURE** South-west
**GPS** 44°42'52.54'' N 8°5'5.67''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Fossil, laminated and sandy Sant'Agata Marls - 6/10 million years
**SOIL COMPOSITION** pH 8.19, 22 S – 49 L – 29 A, active limestone 14%, medium-high water capacity, medium-high fertility

MGA

# Villero




**MUNICIPALITY** Castiglione Falletto | **ALTITUDE** Approximately 230-350 m south-west
**EXPOSURE** West in the central area and south-west in the remaining part
**GPS** 44°37'16.46'' N 7°57'58.61''E
**GEOLOGY** Tortonian formation period
**ORIGIN OF THE SOIL** Sandy Sant'Agata Marls - 10 million years
**SOIL COMPOSITION** pH 8.30, 25 S – 48 L – 27 A, active limestone 13%, high water capacity, high fertility,dark and deep soil



# 05 _ The Winery

From the origins to today, towards the future. With care and vision

# The Cellar

Once again, in the cellar, man makes the difference. In our everyday choices, it is the intelligence of the hands, the expression of our human capital, that contributes to the birth of Wine.

For this reason, the grapes are harvested exclusively by hand with soft crushing and destemming. Gravity moves the must. To enhance its intrinsic characteristics, each plot is harvested, vinified, and aged in selected casks, separately. Only in this way can the peculiarities of each wine be elevated.



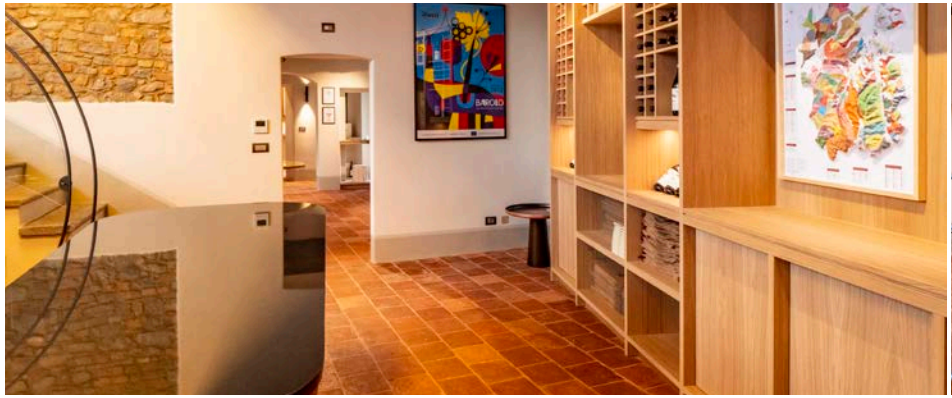
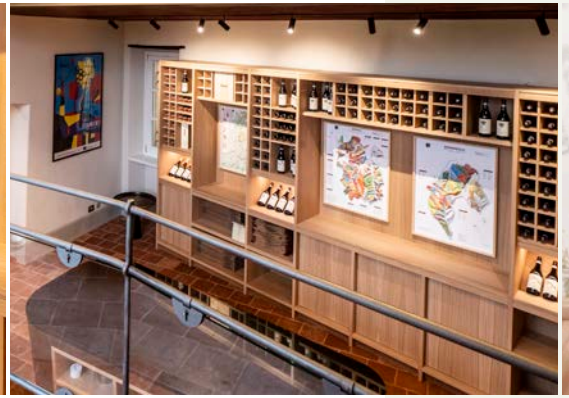





From the origins to today, towards the future. With care and vision

# Wine Shop




# Awards


JAMESSUCKLING.COM


I VINI DI
VERONELLI


slow
wine
TOP
WINE


GardiniNotes
THE WINE KILLERS


BIBENDA 2022
I MIGLIORI VINI D'ITALIA


Doctor Wine
GUIDA ESSENZIALE
AI VINI D'ITALIA


2022
trebicchieri
GAMBERO ROSSO


Wine&Spirits
MAGAZINE
top100


Robert Parker
WINE ADVOCATE


Antonio Galloni
presents
vinous
explore all things wine


Wine Spectator


vitae


falstaff




# 06 — Wines

From the origins to today, towards the future. With care and vision

# Wines

**Wine** is an expression of human creativity and awareness, requiring the same care, passion, and effort in both its production and enjoyment.

Vietti has always interpreted and implemented this combination that today seems inseparable: they both evoke emotions, reveal new perspectives on beauty and life, and are bridges between **reality and imagination**.






# Roero Arneis

**Designation:** Roero Arneis D.O.C.G.

**Grape Variety:** Arneis 100%

The grapes are sourced from selected vineyards, characterized by limestone and clayey soil, in the municipality of Santo Stefano Roero in Roero region. The average age of the Guyot-cultivated vines is around 30 years and the average density per hectare is 4.500-5.000 plants.

**Winemaking:** after destemming and gentle pressing, fermentation takes place in hermetically sealed steel tanks, in order to reabsorb a small amount of natural CO2, at a temperature that varies between 14-16°C. Fermentation is very slow, to maintain the fresh and intense fruity flavor. This wine does not undergo malolactic fermentation and remains on fine lees in a stainless steel tank until it is time to bottle it, between January and February.

**Description**: straw-yellow color with fresh floral, citrus, melon and minerals notes. A dry, medium-bodied wine with fresh acidity. Well-balanced, elegant and with good complexity and persistence.






# Piccolo Derthona

**Designation:** Colli Tortonesi D.O.C Bianco

**Grape Variety:** Timorasso 100%

The grapes come from the youngest vineyards located in the municipalities of Vho and Monleale.

**Winemaking:** manual and sequential harvesting in order to bring grapes to the winery at their optimal ripeness. Fermentation takes place in stainless steel tanks without contact with the skins, at a temperature of approximately 12–16°C. Malolactic fermentation is not carried out. The wine ages on fine lees for 4 months in the same containers used for fermentation.

**Description:** in the glass, it appears clear, with a straw yellow color and greenish reflections. On the nose, it opens with a fresh, floral, and citrusy bouquet. On the palate, it is dry, vibrant, and savory, with medium body, pronounced acidity, and excellent balance. It is the freshest, most immediate, and lowest-alcohol Timorasso wine among our Colli Tortonesi production.






# Derthona Timorasso

**Designation:** Colli Tortonesi D.O.C. Timorasso

**Grape Variety:** Timorasso 100%

The grapes are grown in various vineyards located in Monleale, with a south-eastern and south-western exposure. Limestone and clay-rich soil.

**Winemaking:** the 4-weeks long fermentation takes place partly in ceramic, and partly in wooden vats and stainless steel tanks. The wine does not undergo malolactic fermentation. The wine ages for ten months in the same containers where fermentation occurs and remains on fine lees until the next summer.

**Description:** clear, intense yellow color with green hues. On the nose, scents of ripe fruit that recall pear and peach, with floral nuances of acacia and hawthorn. Typical honey notes. After 2-3 years the mineral notes intensify, at times emphasized by the typical scent of hydrocarbon which enriches and adds complexity to the wine. On the palate the wine is dry, warm, soft and quite rich though very well balanced. It has a long-lingering aftertaste paired with good acidity.






# Derthona Timorasso Boscogrosso

**Designation:** Colli Tortonesi D.O.C. Timorasso

**Grape Variety:** Timorasso 100%

Grapes from the single vineyard "Boscogrosso" located on the top of the hill that acts as a watershed between the municipalities of Monleale and Volpeglino, with west/south-west exposure. The soil is calcareous-clayey.

**Winemaking:** fermentation, lasting about 4 weeks, takes place partly in ceramic, partly in wooden vats and partly in steel. Malolactic fermentation is not carried out.
The wine ages for 16 months in contact with the fine lees in the same containers where fermentation occurs and a further 12 months in the bottle.

**Description:** in the glass it is clear, intense yellow in color. Complex hints emerge on the nose, creating a pleasant combination of freshness and pleasantness, with ethereal notes of hydrocarbons, floral notes like hawthorn and sweet notes such as honey. On the palate it is broad, fresh, mineral, complex and very persistent.

Vietti
DERTHONA
DENOMINAZIONE DI ORIGINE CONTROLLATA
TIMORASSO
BOSCOGROSSO




# Moscato d'Asti

**Designation:** Moscato d'Asti D.O.C.G.

**Grape Variety:** Moscato 100%

The grapes are sourced from small vineyards in Castiglione Tinella. 4.500 plants per hectare; Guyot-cultivated vines with an average age of 40 years. Limestone and clay-rich soil.

**Winemaking:** the winemaking begins with the delicate pressing of the grapes and natural cold decanting. The must is stored at a very low temperature in stainless steel tanks to avoid spontaneous fermentation. Throughout the year, individual portions of the must are added in an autoclave at a temperature of 12-14°C to initiate alcoholic fermentation. When a percentage of around 5.5% alcohol by volume is reached, the temperature is quickly reduced to stop fermentation. The wine is then filtered. This Moscato wine does not undergo malolactic fermentation; it is bottled, thus maintaining its natural freshness and aromas.

**Description:** bright straw-yellow color with slightly shimmering hints of gold. Intense aromas of ripe yellow fruit (peach, apricot), floral notes (rose petal) and hints of ginger. Sweet and delicate on the palate, with modest acidity, good balance and complexity. Slightly sparkling.

Vietti
moscato d'asti
denominazione di origine controllata e garantita




# Langhe Freisa

**Designation:** Langhe Freisa D.O.C.

**Grape Variety:** Freisa 100%

**Winemaking:** fermentation takes place in steel tanks with 60% whole bunch grapes and the remaining part destemmed and crushed. After a few days of cold pre-fermentation maceration, alcoholic fermentation starts for a duration of about 10 days, with light punching downs and a few pumping overs. This type of vinification serves to enhance the finesse and elegance of this grape variety.

**Ageing:** malolactic fermentation and ageing are carried out in old wooden containers for about a year.

**Description:** ruby red color. Floral and fruity aroma of ripe berries with hints of blackberry and spices. Full-bodied wine with fresh acidity and soft tannins. Finesse, excellent balance and great complexity. It's a wine with a very good ageing potential.






# Dolcetto d'Alba Trevìe

**Designation:** Dolcetto d'Alba D.O.C.

**Grape Variety:** Dolcetto 100%

The grapes come from vineyards located in the hills of the Langhe region, with an average density of 4.500 plants per hectare, Guyot-cultivated. Limestone and clay-rich soil.

**Winemaking:** alcoholic fermentation takes place in steel tanks for around a week, with daily pumping-overs to extract the color. Malolactic fermentation and the subsequent refining take place in steel tanks.

**Description:** purplish-red color with subtle violet hues. Blackberry, raspberry and violet aromas. Mineral and blueberry notes. Medium-bodied, with soft tannins, moderate acidity and good balance.






# Verduno Pelaverga

**Designation:** Verduno Pelaverga D.O.C

**Grape Variety:** Pelaverga Piccolo 100%

**Winemaking:** after destemming and crushing the grape, fermentation takes place in stainless steel tanks at a controlled temperature not exceeding 25°C, with gentle pump-overs. Maceration lasts no longer than 5 days. This vinification method highlights the freshness and aromatic characteristics of this grape variety. Malolactic fermentation is carried out in steel. The wine ages in small ceramic containers for approximately 4 months.

**Description:** pale ruby red in color. On the nose, it presents intense and original aromas, dominated by notes of white pepper, wild strawberry, cherry, rose, and violet, with hints of herbs and citrus. Spicy and floral, elegant and distinctive, on the palate it stands out for its freshness, balance, and gastronomic versatility. Fine tannins and low alcohol content contribute to making it highly drinkable. The finish is long and spicy, with peppery and fruity echoes. Recommended serving temperature is around 14°C.






# Barbera d'Alba Trevìe

**Designation:** Barbera d'Alba D.O.C.

**Grape Variety:** Barbera 100%

The grapes are selected from vineyards located in Castiglione Falletto, Monforte d'Alba, La Morra and other few villages in the Langhe region. Limestone and clay-rich soil. The age of the vines is around 35 years old. The average density is about 4.500 vines per hectare, trained with the Guyot system.

**Winemaking:** alcoholic fermentation lasts approximately 2 weeks and takes place in stainless steel tanks with daily pumping-overs to extract the color. Malolactic fermentation in steel tanks. The aging lasts approximately 1 year in stainless steel, barriques and casks.

**Description:** ruby-red color with aromas of red-ripe cherries and vanilla. Notes of violets with a rounder body compared to Barbera d'Asti Trevìe. On the palate, it shows bright acidity, sweet tannins with balanced integration of oak. Good complexity and a lingering cherry finish.






# Barbera d'Asti Trevìe

**Designation:** Barbera d'Asti D.O.C.G.

**Grape Variety:** Barbera 100%

The grapes are sourced from the La Crena vineyards in Agliano Terme and from several other villages in the hills around Asti. Average density is 4.500 plants per hectare. Limestone and clay-rich soil.

**Winemaking:** the alcoholic fermentation lasts for approximately 2 weeks and is carried out in steel tanks with daily pumping-over to facilitate the extraction of the color. Also the malolactic fermentation is carried out in steel. The aging, lasting about 1 year, is divided between steel, barriques and barrels.

**Description:** ruby red color with sour cherry and vanilla notes. Medium-bodied, dry wine with good acidity and soft tannins. Very well balanced, with a good complexity and a red cherry finish.

Vietti

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

TREVÌE




# Barbera d'Alba Vigna Scarrone

**Designation:** Barbera d'Alba D.O.C.

**Grape Variety:** Barbera 100%

The grapes are selected from the single vineyard Scarrone in Castiglione Falletto with a south-west exposure.

**Winemaking:** pre-fermentation cold maceration. Alcoholic fermentation for approximately 2 weeks, in open stainless steel tanks, with mechanical punching downs and pumpingovers. The alcoholic fermentation is followed by a post-fermentation maceration with the skins. The wine is then racked and moved to barriques for malolactic fermentation. Aging: 18 months between stainless-steel, barriques and wooden barrels.

**Description:** ruby red color with intense aromas of ripe red and black cherries. Good acidity and full body. Excellent balance, great complexity and persistence finish.

Vietti
BARBERA D'ALBA
DENOMINAZIONE DI ORIGINE CONTROLLATA
VIGNA SCARRONE




# Barbera d'Alba
# Vigna Vecchia Scarrone

**Designation:** Barbera d'Alba D.O.C.

**Grape Variety:** Barbera 100%

The grapes are sourced from the oldest part of the vineyard Scarrone located in Castiglione Falletto, with south-east exposure. The density is about 4.300 plants per hectare. The low production comes from the age of the vines.

**Winemaking:** pre-fermentation cold maceration. Alcoholic fermentation for about 2 weeks in open steel vats, with mechanical punching-downs and various pumping-overs. After, alcoholic fermentation is followed by a post-fermentation maceration with the skins. The wine is then racked and transferred to barriques for malolactic fermentation. The aging lasts about 18 months, between steel, barriques and barrels.

**Description:** ruby red color with intense aromas of ripe red and black cherries, notes of vanilla and spices. Fresh acidity, full body, balance and intense finish.






# Barbera d'Asti La Crena

**Designation:** Barbera d'Asti D.O.C.G.

**Grape Variety:** Barbera 100%

The Crena vineyard is located near the village of Agliano Terme, at an average density of 4.800 plants, cultivated using the Guyot system. The oldest part of the vineyard was planted in 1932 on a limestone and clay-rich soil with a south-facing exposure.

**Winemaking:** pre-fermentation cold maceration. Alcoholic fermentation for about 2 weeks in open stainless steel tanks with mechanical punching-downs and several pumping-overs. Alcoholic fermentation is followed by a post-fermentation maceration with the skins. The wine is then racked and transferred into barriques for malolactic fermentation. Aging: about 18 months in stainless steel tanks, barriques and barrels.

**Description:** ruby-red color with ripe fruits aromas of blackberries and cherries, and spicy notes.






# Langhe Nebbiolo Perbacco

**Designation:** Langhe D.O.C. Nebbiolo

**Grape Variety:** Nebbiolo 100%

The grapes are grown in various selected vineyards, mostly in the Barolo and Barbaresco areas.

**Winemaking:** alcoholic fermentation lasts around 3-4 weeks at a controlled temperature of 28°-32°C and is followed by malolactic fermentation in steel tanks and/or barriques. All vineyards are vinified and aged separately. After the malolactic fermentation, the aging continues in wood (barriques and large barrels) for about 18-20 months. The wine is then blended in stainless steel tanks for bottling.

**Description:** hints of raspberry, currant, mint and spices. Round and elegant tannins, long and refined finish. Robust, intense, powerful when young, complex and elegant with aging.






# Barbaresco Roncaglie

**Designation:** Barbaresco D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes for this wine come from the "Roncaglie" MGA vineyard in the municipality of Barbaresco, which has always been recognised as one of the most qualified cru in the homonymous winegrowing area. Limestone and clay-rich soil with south-west exposure; approximately 280 m ASL. The average age of the Guyot-cultivated vines is 35 years, with a density of around 4.600 plants per hectare.

**Winemaking:** alcoholic fermentation lasts for around 3 weeks in a stainless steel tank, in contact with the skins and with regular pumping-overs. This period includes cold pre and post-fermentation maceration, with the use of the traditional submerged-cap method. Malolactic fermentation takes place in wood. The aging lasts around 30 months in large barrels.

**Description:** ruby-red color, with light garnet hues. The nose is rich, potent and concentrated. Hints of ripe fruit. On the palate it is fresh. Notes of raspberry and blackberry. The tannins are mature, soft, silky and well-integrated. The hint of almond on the finish is particularly striking. Overall, this is a beautifully balanced and refined wine.






# Barbaresco Riserva Rabajà

**Designation:** Barbaresco D.O.C.G.

**Grape Variety:** Barbaresco 100%

The grapes are sourced from the single MGA vineyard "Rabajà" in the municipality of Barbaresco. The soil is calcareous-clayey, with south/south-west exposure and an altitude of about 235-315 m ASL. The average age of the Guyot-cultivated vines is around 51 years and there is a density of approximately 5.200 plants per hectare.

**Winemaking:** The alcoholic fermentation lasts about 3 weeks in steel tanks in contact with the skins, with regular pumping-overs. This time includes the pre and post-fermentation maceration, which takes place with the use of the traditional submerged cap method. Malolactic fermentation is carried out in wood. The aging lasts about 30 months in oak barrels.

**Description:** Intense garnet red color. The nose is rich and delicate. Floral scents such as rosehips and violets, ripe fruits like cherry and sour cherry. On the palate, it is fresh and enveloping. The tannins are ripe, soft, silky and well-integrated, donating good structure and great elegance. Very well balanced and refined overall, with a long persistent finish.

Vietti
RISERVA
BARBARESCO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
RABAJÀ




# Barolo

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes come from small yet significant vineyards in the various municipalities of the Barolo area, and the vines are between 10 and 45 years old, cultivated using the Guyot system. The average density per hectare is 4.500 plants. Limestone and clay-rich soil.

**Winemaking:** each individual MGA is vinified and aged separately and in different ways to enhance the characteristics of each "terroir", and then blended before bottling. Alcoholic fermentation lasts around 3-4 weeks in stainless steel tanks, in contact with the skins. This period includes the pre and post-fermentation maceration, with the use of the traditional submerged-cap method. Malolactic fermentation takes place in wood. Aging lasts 30 months in large barrels and, for a small portion, in barriques.

**Description:** ruby-red color with medium intensity. The nose is explosive, opulent, seductive and striking. Notes of plum, ripe red, black and sour cherries, blackberry, rose petal, and tobacco emerge. On the palate, the flavor is classic, rich and potent, with notes of alpine herbs and a leathery finish. The tannins are well-integrated.






# Barolo Brunate

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes come from the historic MGA "Brunate" vineyard in the municipality of La Morra, located on the southern slope towards Barolo. Limestone and clay-rich soil (Marls of Saint Agatha) and an altitude between 300 and 400 m ASL. The average age of the vines is 50 years, Guyot-cultivated, with a density of around 4.600 plants per hectare.

**Winemaking:** the alcoholic fermentation lasts about 3 weeks in a steel tank, in contact with the skins with regular pumping-overs. This period includes the cold maceration pre and post-fermentation with the use of the traditional submerged-cap method. Malolactic fermentation is carried out in wood. Aging lasts about 30 months in large barrels, and barriques in small parts.

**Description:** intense ruby-red color. The nose is explosive, powerful and wide. Fruity notes of plum, citrusy hints of cedar and grapefruit, and hints of spices. After a few minutes in the glass, hints of violet flower—typical of the Brunate terroir—emerge. Intense and fullbodied on the palate. The soft, rounded and velvety tannins are typical of the La Morra area. The finish reveals a hint of liquorice root.






# Barolo Cerequio

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes come from the historic "Cerequio'' vineyard: one of the most significant MGAs in the entire Barolo winegrowing region. Our plot is located in the municipality of Barolo. Located around 320 m ASL, it has a southern exposure and a density of around 4.600 plants per hectare. The average age of the vines is around 35 years. Limestone and clay-rich soil with Marls of Sant'Agata.

**Winemaking:** alcoholic fermentation for around 3 weeks in a stainless steel tank, in contact with the skins and with regular pumping-overs. This period includes the pre and post-fermentation maceration, with the traditional submerged-cap method. Malolactic fermentation takes place in wood. Aging lasts around 30 months, in large wood barrels and partly in barriques.

**Description:** intense ruby-red color. On the nose ripe red fruits and spices. On the palate fruity (strawberry, plum, cherry) and citrusy notes. The tannins are elegant and imposing. Enveloping and persistent body. Harmonious and complex. The balsamic notes on the finish further enliven this wine, whose elegance and balance are rare indeed.






# Barolo Lazzarito

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes come from the MGA "Lazzarito" vineyard in the municipality of Serralunga d'Alba, a fabulous amphitheater-shaped plot with a south-western exposure. The soil is rich in limestone and clay, and the altitude is between 330 and 380 m ASL. The average age of the Guyot-cultivated vines is 45 years, with a density of approx. 4.500 plants per hectare.

**Winemaking:** the alcoholic fermentation lasts about 3 weeks in stainless steel tanks in contact with the skins with regular pumping-overs. This period includes a cold maceration before and after the fermentation, involving the traditional submerged-cap method. Malolactic fermentation is carried out in wood. Aging lasts about 30 months in large casks.

**Description:** intense ruby-red color with garnet hues. The nose is alluring and profound. Balsamic notes, sage, eucalyptus, white pepper and wild mint emerge. On the palate, it is robust and potent, with a taut, mineral finish. As is typical of Serralunga, the tannins are stark, sharp and very profound. The sweet persistence of the finish is delightful.






# Barolo Rocche di Castiglione

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes come from one of the oldest vineyards in the entire Barolo region: Rocche di Castiglione Falletto. The vines were planted in 1950 and 1968, with a southern exposure. Marly soil with a yellow-blue tinge. Guyot training system and a density of around 4.600 plants per hectare. Altitude around 330 m ASL.

**Winemaking:** after gentle pressing, the juice ferments for around one month in a stainless steel tank, in contact with the skins and with regular pumping-overs. This period includes a cold maceration before and after the fermentation, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood. Aging in oak barrels for around 30 months.

**Description:** rruby-red color. The nose is complex and elegant. Emerging notes of mandarin, ripe red fruit and rose petal, accompanied by a hint of chamomile. It is fresh, balanced, silky, enveloping and full-bodied on the palate. The tannins are prominent yet well-integrated. The finish is long and persistent. We recommend decanting a few hours before serving.






# Barolo Ravera

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes come from the famous MGA "Ravera" vineyard located in the municipality of Novello. Limestone and clay-rich soil with Marls of Sant'Agata. Ravera di Novello is a fabulous hillside vineyard with a western/south-western exposure. Altitude around 400 m ASL; the average age of the vines is 34 years and their density is around 4.500 plants per hectare. The oldest part was planted in 1935.

**Winemaking:** alcoholic fermentation lasts 3 weeks in a steel tank, in contact with the skins and with regular pumping-overs. This period includes the pre and post-fermentation maceration, with the traditional submerged-cap method. Slow malolactic fermentation in barrels, where the wine spends over 2 years on the lees without racking. Aging lasts around 32 months in large barrels.

**Description:** intense garnet-red color. The nose, stark at the beginning, reveals complex floral notes that emerge after a few minutes. Striking notes include red fruit, chalk and white pepper. Fine on the palate, with hints of ripe red berries. The taught, compact tannins make this a very classic wine. The acidity is vibrant and vertical. Very elegant and refined. We recommend decanting it a few hours before serving.






# Barolo Monvigliero

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The "Monvigliero" hillside vineyard has long been considered the most significant cru in Verduno and one of the most valuable in the entire Barolo winegrowing region. Silty soil with laminated Marls of Sant'Agata, and a south/south-western exposure. Altitude around 240 m ASL; the average age of the vines is 65 years, with a density of around 4.500 plants per hectare.

**Winemaking:** this vineyard is historically recognised as one of the most suitable for whole-grape winemaking. The fermentation takes place in stainless steel tanks with 60% whole bunch grapes; the remaining part is destemmed and crushed. After a few days of cold maceration, alcoholic fermentation lasts approximately 3 weeks with some punching-downs and pumping-overs. Malolactic fermentation takes place in wood barrels.The wine ages for approximately 24 months in oak casks.

**Description:** ruby-red color. The nose is intense yet delicate, with notes of ripe red berries and fine spices. The unmistakably elegant hints of wild strawberry, rose and cherry are striking on the palate. The tannins are rounded, silky and persistent. Every ounce of the harmony and balance of this cru— one of the Barolo region's most special —stands out. A wine that has in its aromatic complexity and gustative depth all its distinctive characteristics.






# Barolo Riserva

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The idea of the Barolo Riserva was born during continuous experimentations carried out both in the vineyard and in the cellar, for the choice of the grapes that will be used for the Barolo Castiglione. Throughout the years, some very high quality plots have started to draw our attention and pushed us to decide to create this wine whose grapes are sourced from different vineyards that are vinified and aged separately

**Winemaking:** partly whole-grape vinification. The remaining part of the grape was destemmed, crushed and conveyed in steel tanks for maceration and alcoholic fermentation, that last around 20 days with regular pumping-overs. Malolactic fermentation is carried out in wood. Aging lasts about 24 months in large casks.

**Description:** intense ruby red color. On the nose, notes of small ripe red fruits with balsamic and citrus hints. On the palate it is medium-bodied, rich, full and elegant. The tannins are well integrated, with a sweet finish. Its vibrant acidity gives depth to the wine.






# Barolo Riserva Villero

**Designation:** Barolo D.O.C.G.

**Grape Variety:** Nebbiolo 100%

The grapes are sourced from one of the most significant vineyards of the entire Barolo area, in Castiglione Falletto. The Villero vineyard faces south/southwest and the estate surface is just over one hectare. The vines have an average age of 48 years and the density is 4.200 vines per hectare. In 2019 the yield was about 34 hectoliters per hectare.

**Winemaking:** the grapes were harvested on October 8th. After gentle pressing, the juice ferments for around 4 months in a steel tank, in contact with the skins with regular pumping-overs. This period includes pre and post-fermentation maceration, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood.

**Ageing:** around 30 months in large oak casks.

**Description:** ruby red coulour. The nose is full, complex and elegant. Notes of intense red fruit and plum with underbrush nuances. On the palate it is balanced, silky, enveloping and complete. The tannin is present and well-integrated. The finish is long and persistent. We recommend decanting it a few hours before serving.





# 07 _ Art

# Artist labels




**The Artist Labels Project** started in 1974.
That's when some of the most renowned Vietti wines got dressed with original works created ad-hoc by artists inspired by the wine of that particular year, in a limited edition.
"A wine with this charm must have something more than a label that is a simple piece of paper".

It was in front of a bottle of Barolo Rocche 1961 shared with friends, that **Luciana** and **Alfredo** decided to combine the two things they loved most: wine and art.

The project "Great wines with Artist Labels" begins like this: internationally renowned painter Claudio Bonichi, from a pear wood board from Japan, obtains the engraving of two nude figurines, the barbarian man who abducts the barbarian woman, playing on the homonymy of the wine which that label would have dressed, an excellent Barbaresco Masseria 1971.

The rules are simple: **for each label**, **a work of art**.
The number of bottles produced must be strictly reported, each label must then be numbered and attached by hand, one by one, with cold glue. The print run corresponds to the number of bottles produced and the first hundred labels are signed by the Artist.

**Custom-made suits only for excellent vintages:** since 1989, with the presentation of Barolo Villero Riserva 1982, the Artist label is dedicated exclusively to the wine of this great vineyard.




**1974** Author: Claudio Bonichi
Barbaresco 1971 Masseria




**1976** Author: Pietro Cascella
Barolo 1970 Briacca




**1977** Author: Mino Maccari
Barolo 1971 vigneto Icardi




**1977** Author: Pier Paolo Pasolini
Nebbiolo d'Alba 1974




**1980** Author: Eso Peluzzi
Barolo 1974 Rocche




**1980** Author: Gioxe De Micheli
Barbaresco 1974 Masseria




**1989** Author: Gianni Gallo Barolo
1982 Riserva Villero




**1992** Author: Valerio Miroglio
Barolo 1985 Riserva Villero




**1996** Author: Pierflavio Gallina
Barolo 1989 Riserva Villero




**1997** Author: Janet Fish
Barolo 1990 Riserva Villero




**2003** Author: Robert Cottingham
Barolo 1996 Riserva Villero




**2004** Author: Wayne Thiebaud
Barolo 1997 Riserva Villero




**2008** Author: Jerry N. Uelsmann
Barolo 2001 Riserva Villero




**2011** Author: Leonid Sokov
Barolo 2004 Riserva Villero




**2013** Author: Oliviero Toscani
Barolo 2006 Riserva Villero




**2014** Author: Qiu Guangping
Barolo 2007 Riserva Villero




**2017** Author: Anton Fuchs
Barolo 2009 Riserva Villero




**2018** Author: Giuseppe Stampone
Barolo 2010 Riserva Villero




**2019** Author: Renzo Piano
Barolo 2012 Riserva Villero




**2020** Author: Alessandro Piangiamore
Barolo 2013 Riserva Villero




**2024** Author: Richard Mosse
Barolo 2016 Riserva Villero




**2026** Author: Sterling Ruby
Barolo 2019 Riserva Villero

# Vintage poster collection




**The Vintage poster collection** celebrates the most sacred moment: the Harvest. The "Vintage posters" project was launched in 2006: one poster per year, in a limited edition, with the collaboration of Bruno Sacchetto.

Vietti decided to revive an illustrious graphic tradition: advertising posters. **Revolutionary** communication tools in which the image is a powerful counterbalance to the word - which is no longer the only protagonist.

An art that has always gone hand in hand with **artisanal and industrial** production, which has produced advertising posters since the 1800s.

Some of these are now part of the collective imagination, considered rare pearls by many collectors. Each artwork is associated with a harvest, to retrace not only history, but a real social evolution.


Vietti
BAROLO
VENDEMMIA
2006
VINI CON ETICHETTA D'AUTORE
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
BAROLO
VINI CON ETICHETTA D'AUTORE
VENDEMMIA
2007
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
VENDEMMIA
2008
BAROLO
VINI CON ETICHETTA D'AUTORE
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
VENDEMMIA
2009
BAROLO
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA

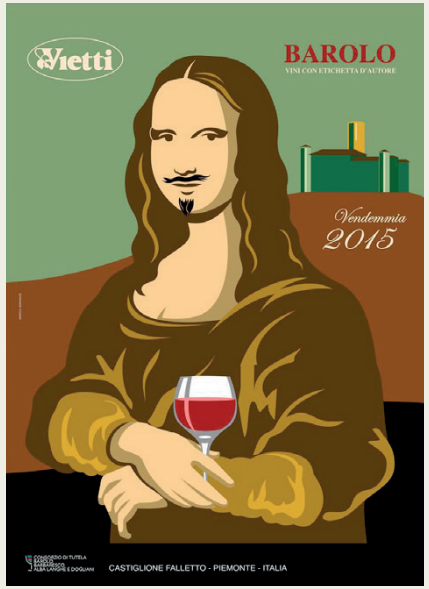

Vietti
vendemmia
2010
BAROLO
vini con etichetta d'autore
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
VENDEMMIA
2011
BAROLO
VINI CON ETICHETTA D'AUTORE
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
VENDEMMIA
2012
BAROLO
VINI CON ETICHETTA D'AUTORE
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
VENDEMMIA
2013
BAROLO
VINI CON ETICHETTA D'AUTORE
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
BAROLO
VINI CON ETICHETTA D'AUTORE
VENDEMMIA
2014
Ceci n'est pas une bouteille.
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
BAROLO
VINI CON ETICHETTA D'AUTORE
Vendemmia
2015
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
BAROLO
VINI CON ETICHETTA D'AUTORE
VENDEMMIA
2016
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
BAROLO
VINI CON ETICHETTA D'AUTORE
VENDEMMIA
2017
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA


Vietti
BAROLO
VINI CON ETICHETTA D'AUTORE
VENDEMMIA
2018
CASTIGLIONE FALLETTO - PIEMONTE - ITALIA



# 08 _ Hospitality

Sharing experiences

# Hospitality

Wine is a lever for the growth of our territory, a tool for enhancing our **traditions and cultural heritage**. It's a knowledge that needs to be shared and be accessible to everyone. A culture is destined to last and strengthen over time only when shared.



# Tastings and Trail

You can visit our winery, guided by our specialized staff who will illustrate the winemaking processes, tell you about the vineyards, and let you taste the wines of the latest vintages.

You can choose from various options: a Classic or Experience tasting to try the most renowned and rare vintages, even in a private setting.

We have also planned a signature activity: the Trail in the vineyards, designed for those who wish to walk through the vineyards, observe their growth, and delve into the history of our brand. A guide accompanies guests in the MGAs Scarrone, Rocche, and Villero, immersed in the colors of the sunrise or sunset of the Langhe.



Hospitality

# The Big Bench

A Big Bench, curated by the American designer Chris Bangle and his wife Catherine, also in Castiglione Falletto, thanks to the support of the Vietti winery. A project of territorial enhancement, located right below our winery, in the Scarrone vineyard, in front of a unique panorama.





# 09 _ Accademia della Vigna

# Accademia della Vigna

We are convinced that wine is a **generator of shared value**.
For the territory and the communities. We are sure that expertise is essential to achieve goals of **inclusion**, **well-being**, **protection**, **and defense of rights**. For this reason, we have chosen to embrace an opportunity for social and economic inclusion, of which we share values and principles: the **Accademia della Vigna**, which trains qualified resources starting from the needs expressed by wineries - thus promoting new and fair job opportunities. The people welcomed are, for the most part, migrants and men and women in disadvantaged situations to whom the care of the vine offers a new path.

Vietti



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