Barolo Riserva Villero 2019

Designation: Barolo D.O.C.G.

Grapes: 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 8. 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 colour. 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.

Vietti
Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (CN) Italia • Tel. +39 0173 62825 • Fax 0173 62941
info@vietti.com • **www.vietti.com**