



Barolo Riserva Villero 2013

Designation: Barolo D.O.C.G.

Grape variety: Nebbiolo 100%, Michet subvariety

Vineyard: located near the village of Castiglione Falletto, the Villero vineyard faces south/southwest with Vietti owning a little less than one hectare. The vines have an average age of 45 years and the density is 4,000 vines per hectare. The grapes were harvested on October 17th, yielding about 53 hectoliters of wine per hectare.

Soil: moderately clayey and compact, with evident white and blue marlstone.

Winemaking: After the alcoholic fermentation in steel tanks lasting 27 days at a temperature of 28 to 32 degrees Celcius, the wine was then transferred immediately into 30 hl Slavonian oak casks for the malolactic fermentation and the subsequent aging. It was bottled without filtration on June 22, 2016.

The total production for the 2013 vintage was 3.986 standard bottles, 100 magnums, 5 double magnums.

