



Diano d'Alba

Monteuvo Alzese

Serravalle d'Alba

Guarene

Grinzane Cavour

Rodello

Alcantaia Trino

# Vietti

COMPANY PROFILE

Vietti

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**







**Vietti**

# Company profile

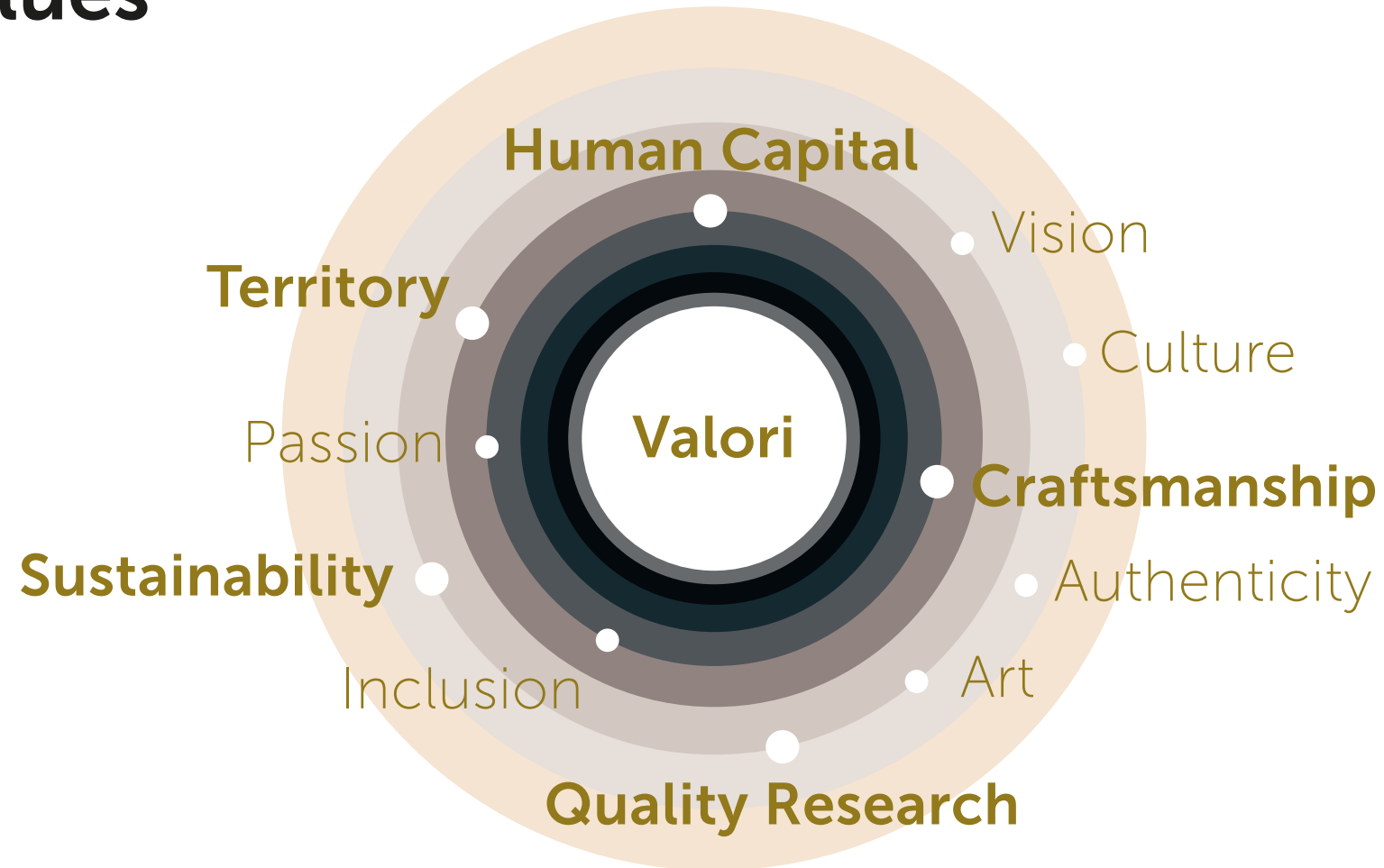
- 01 Our values
- 02 History
- 03 Human Capital
- 04 Territory
- 05 Winery
- 06 Wines
- 07 Art
- 08 Hospitality
- 09 Accademia della Vigna

# 01 \_ Our values



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

# Our values



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

# Vision and commitment

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Preserving the **craftsmanship** that is essential of wine and its production. Experimenting with the continuous goal of **improving quality** and never quantity. Cultivating sustainability in the supply chain and in every aspect of our project that looks towards the future.

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.

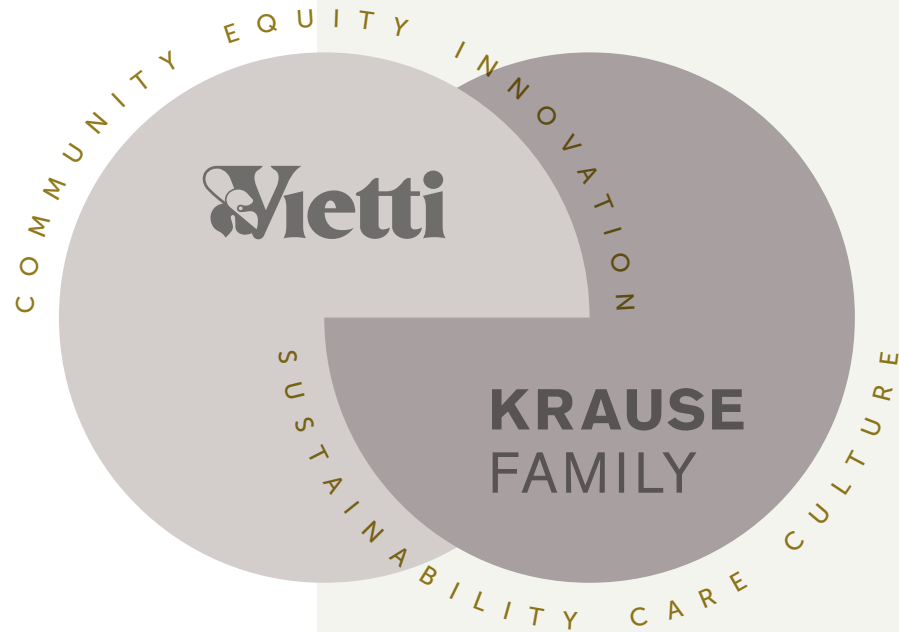
Only in this way can we obtain an **identity-based wine** capable of withstanding the test of time.





Towards continuity

# From family to family



We put **people at the center**, safeguarding their authentic value. We aim to do good: to others, the community, and the planet. 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 commits itself to sustainable growth: 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 have always opted for the most natural and artisanal processing techniques. 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.

## Cultivating sustainability

This is part of our philosophy and approach because what makes our wine great is the complete respect towards our territory. 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

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**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

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**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

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**2016**

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The Krause Family purchases the winery. Once again, the human intuitions are what makes the difference. 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

**2023**

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The Krause family is committed to safeguarding the identity and values that have characterized the Vietti brand since its origins. Luca Currado Vietti and his wife Elena leave the winery, and Vietti grows and continues his activity in the wake of improvement, the same that gives a distinctive style to the winery, along with the precise selection and care in the vineyard. 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 achieved 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







An aerial, black and white photograph of a village nestled in a valley. The village features a prominent castle with a tall cylindrical tower. The surrounding landscape is dominated by terraced vineyards and agricultural fields, with a network of roads and paths crisscrossing the terrain. The overall scene is a classic representation of a rural, agricultural landscape.

## 04 \_ Territory

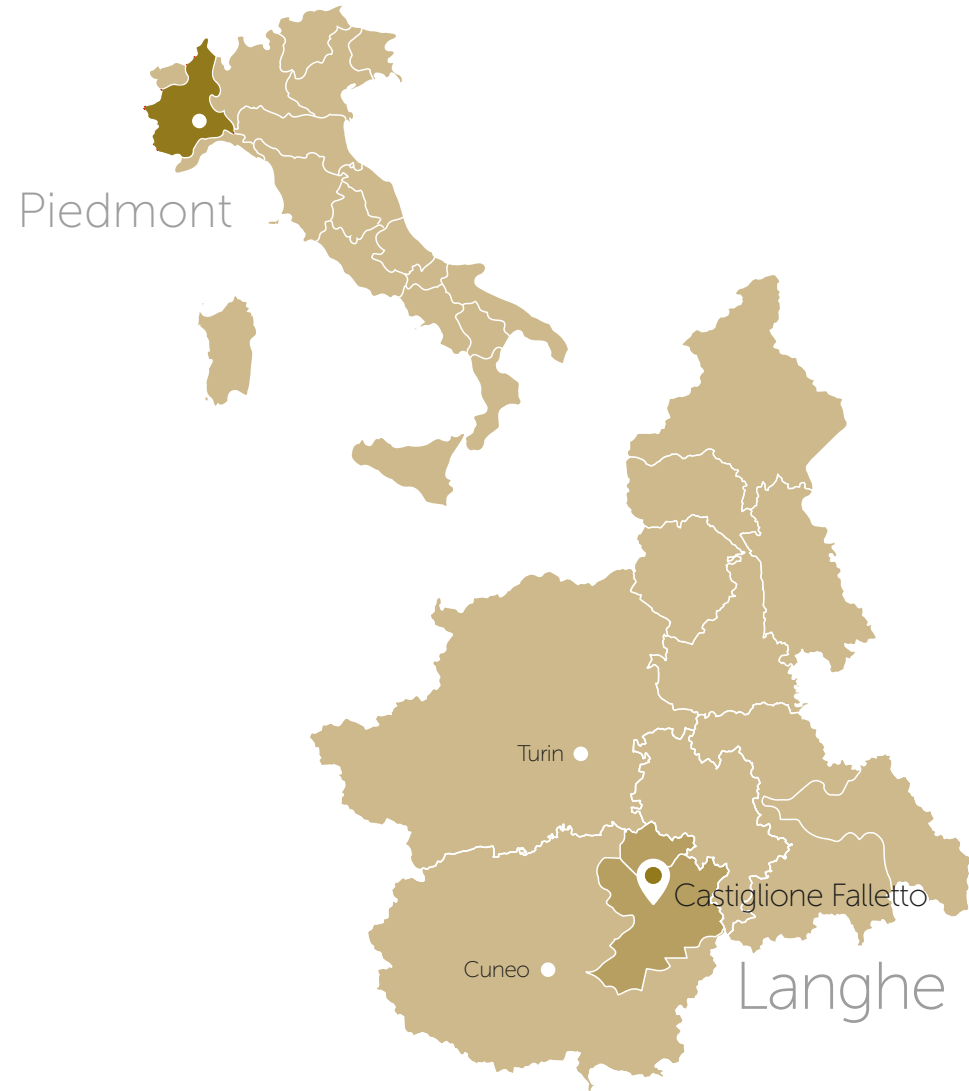


The origin of our denominations

# Our territory

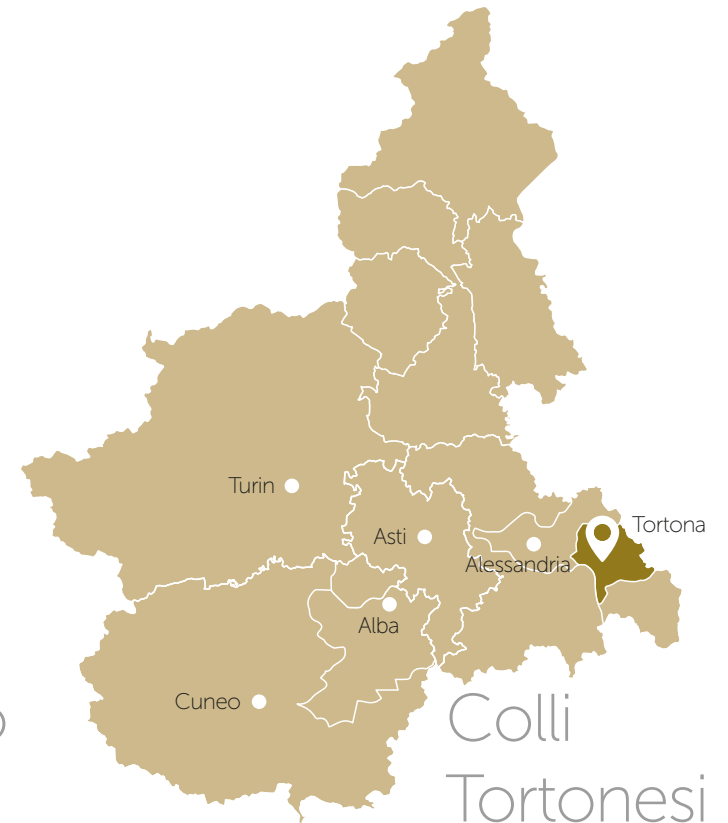
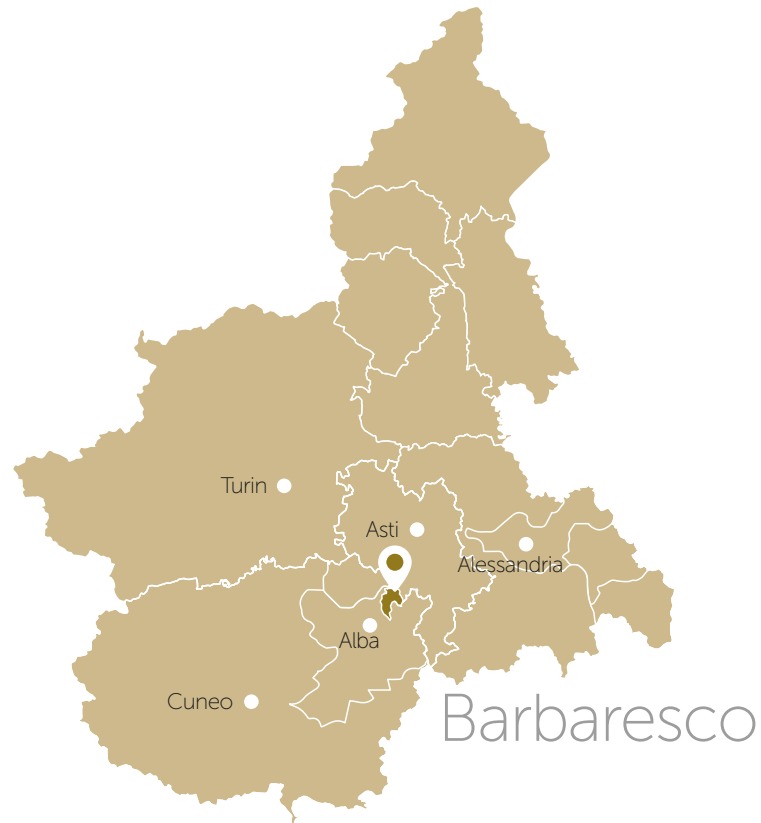
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75 hectares of vineyards, distributed between the Langhe, Roero, Asti, and Colli Tortonesi



The origin of our denominations

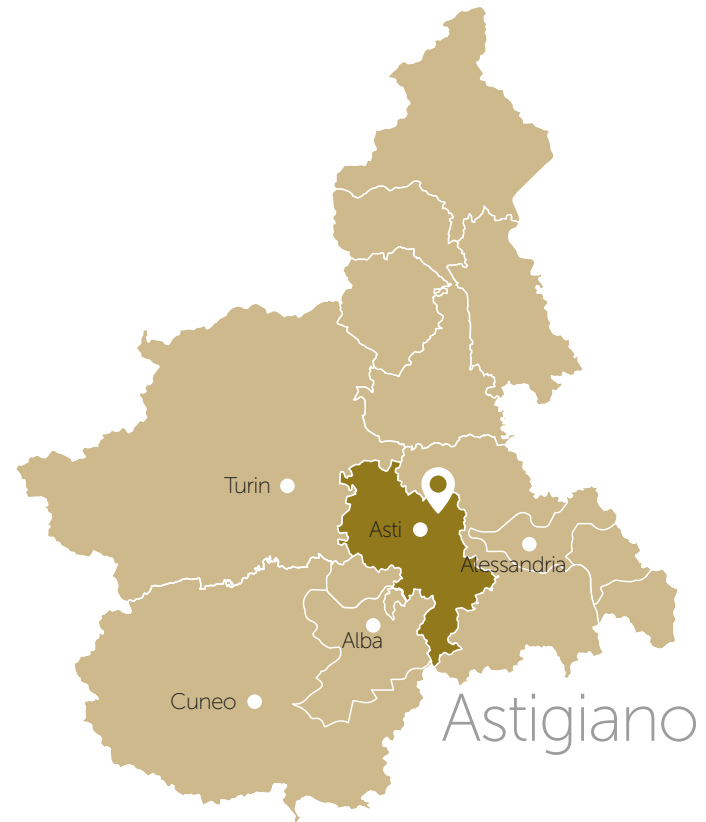
# Our territory





The origin of our denominations

# Our territory



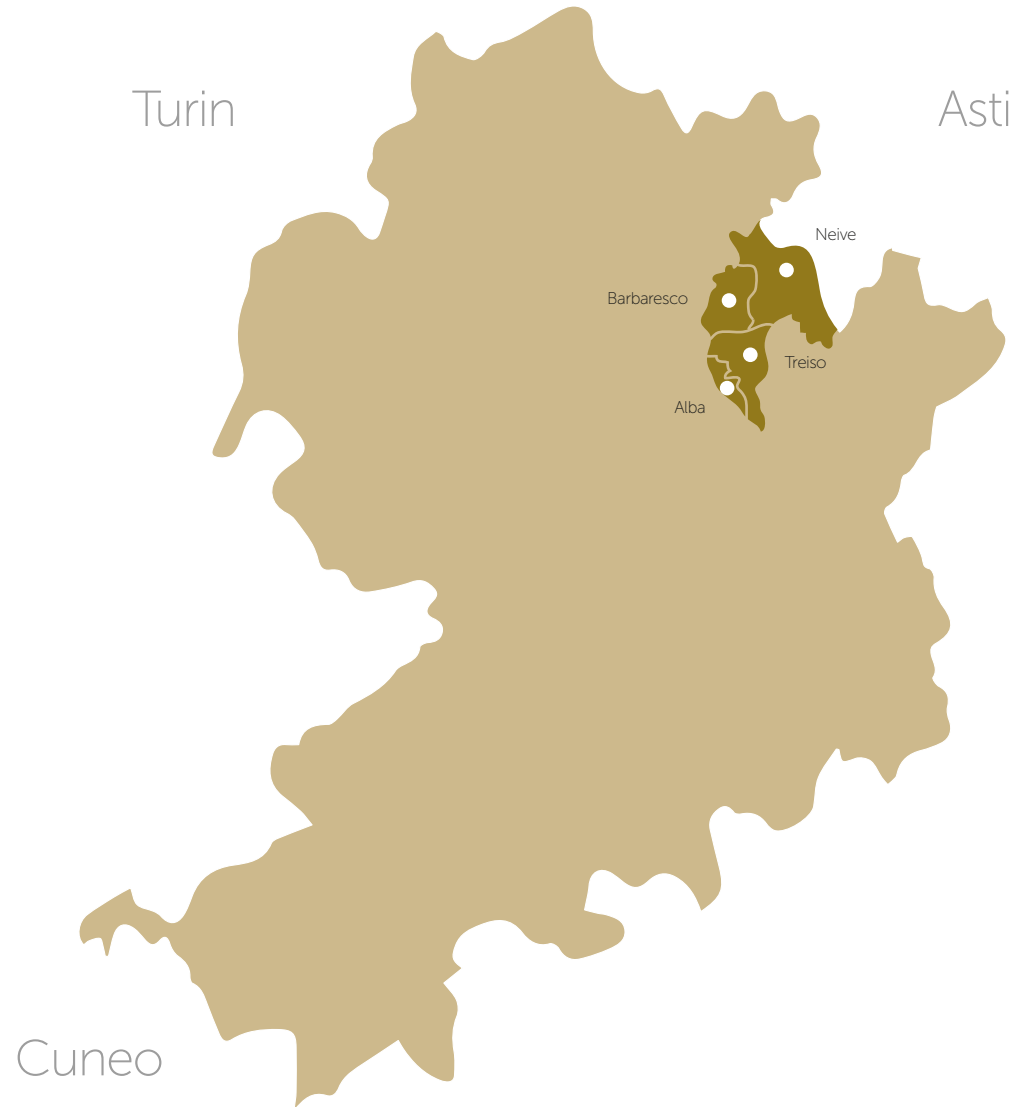
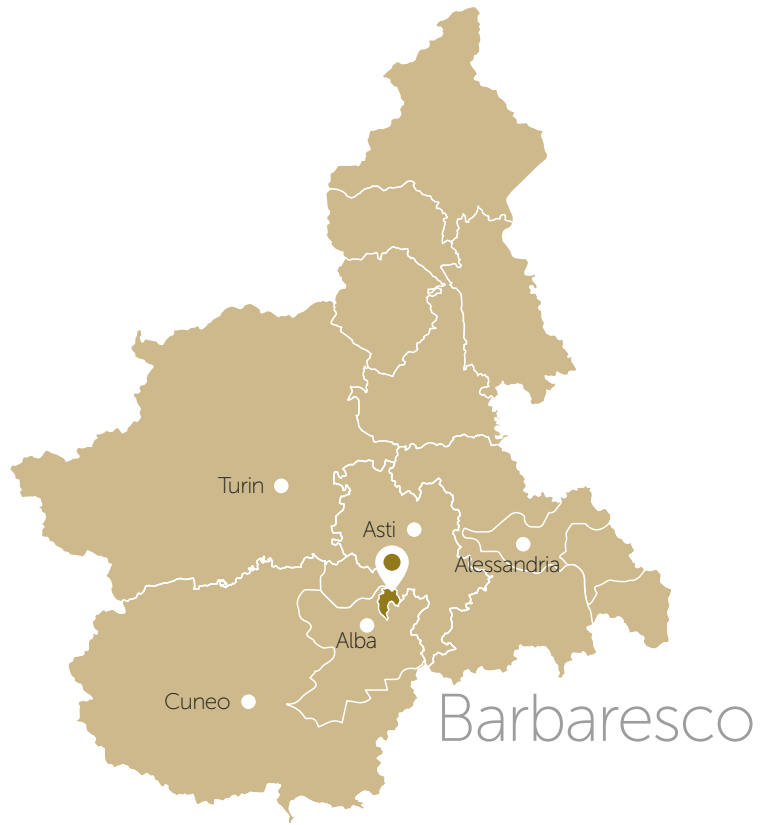
The origin of our denominations

# The Barolo area



The origin of our denominations

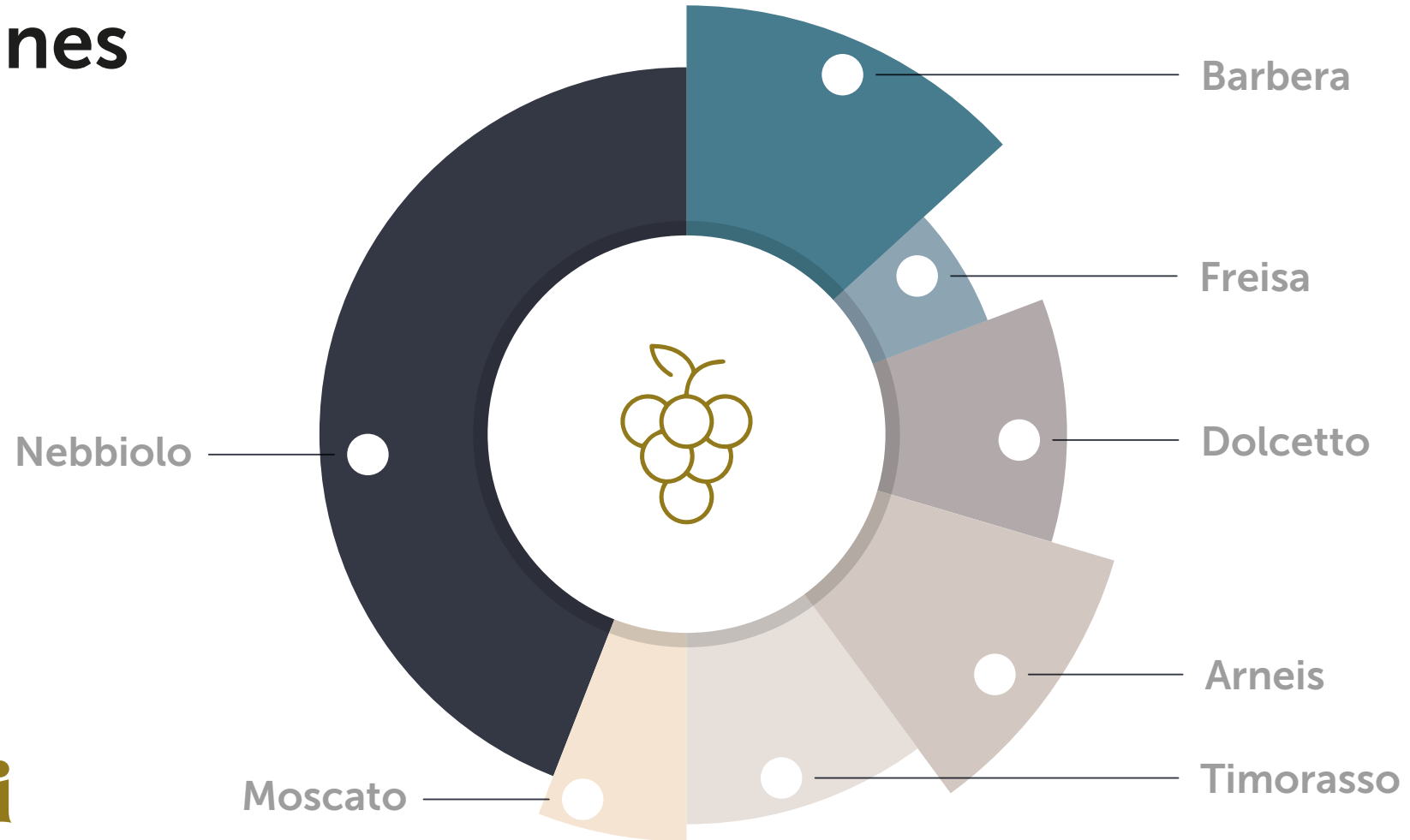
# The Barbaresco area





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

# Our vines



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

# The MGAs

If you say it in French, it's Cru.  
In Italy, and especially in Piedmont and the 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.

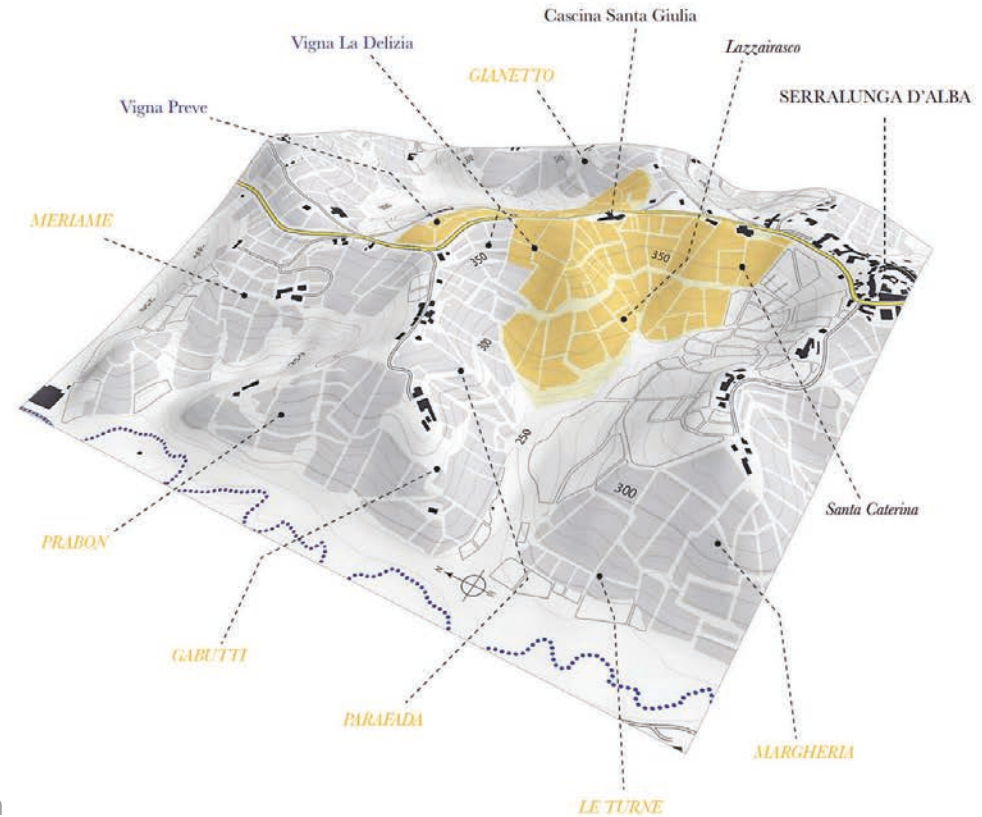
The area of Barbaresco, also DOC since 1966, involves only four municipalities: Barbaresco, Neive, and Treiso for all their extension, and the city of Alba only marginally, for a part of the village of San Rocco Seno d'Elvio.

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

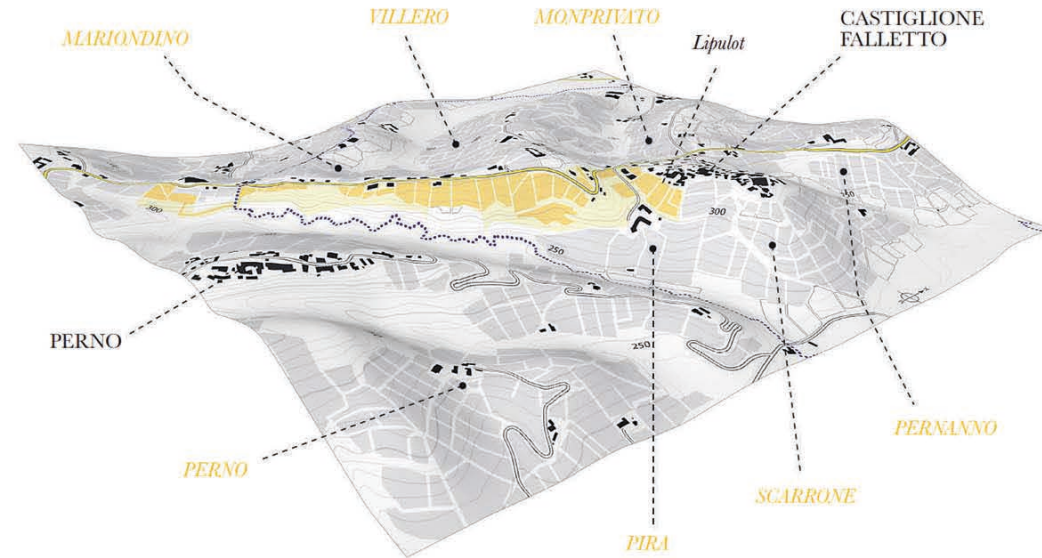
**ORIGIN OF THE SOIL** Lequio formation - 11 million years

**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

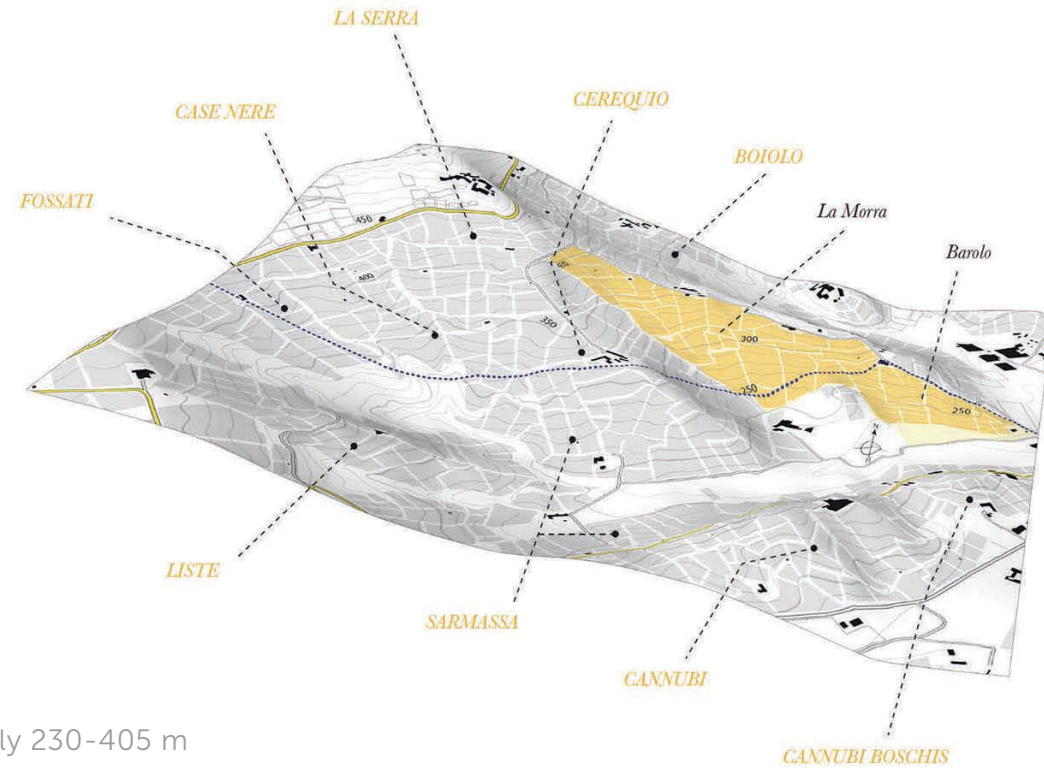
**GEOLOGY** Tortonian formation period

**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 southeast

**GPS** 44°37'40.30" N 7°56'31.97"E

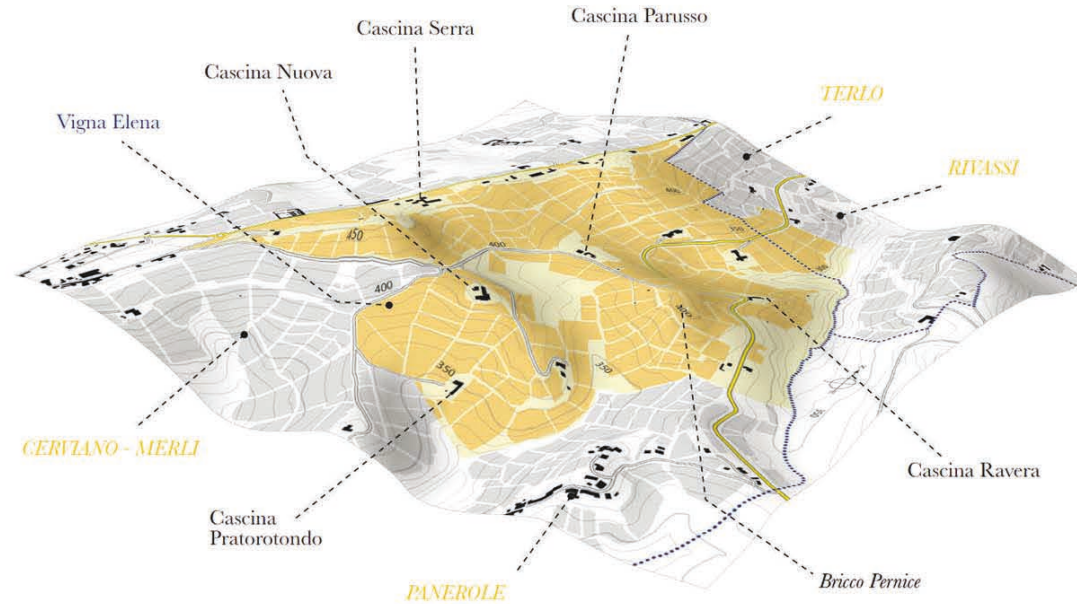
**GEOLOGY** Tortonian formation period

**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

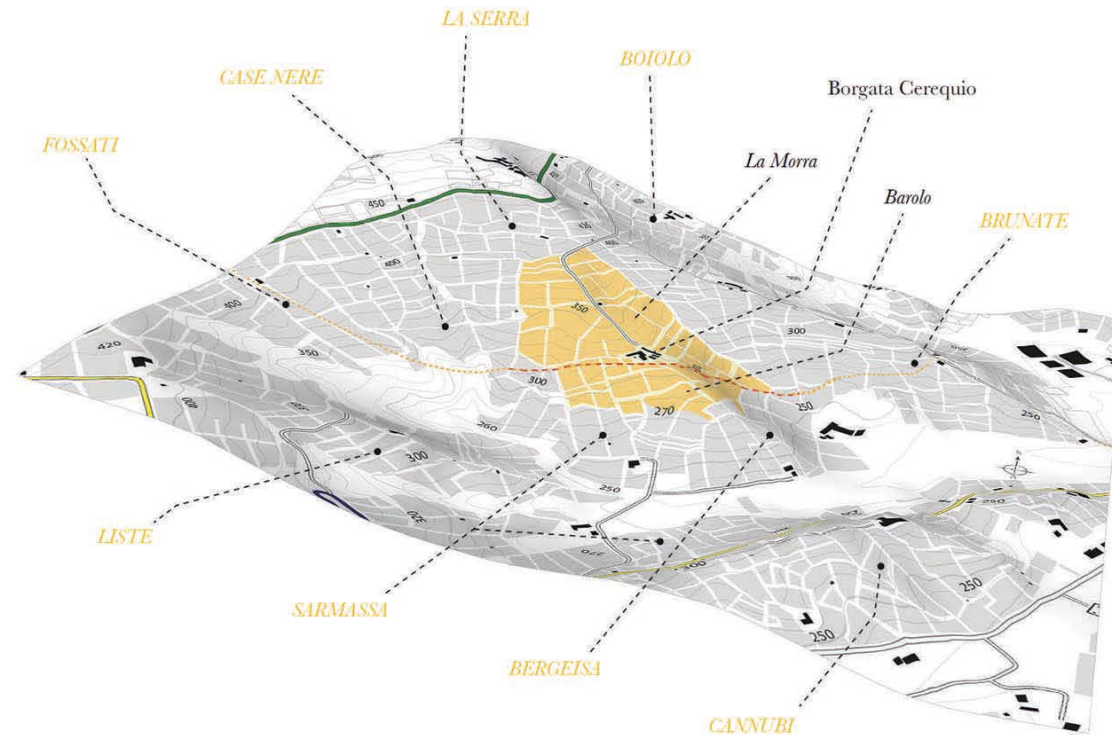
**GEOLOGY** Tortonian formation period

**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 northeast for the side facing Brunate, between south and southeast for the opposite side

**GPS** 44°37'29.89" N 7°56'17.60"E

**GEOLOGY** Tortonian formation period

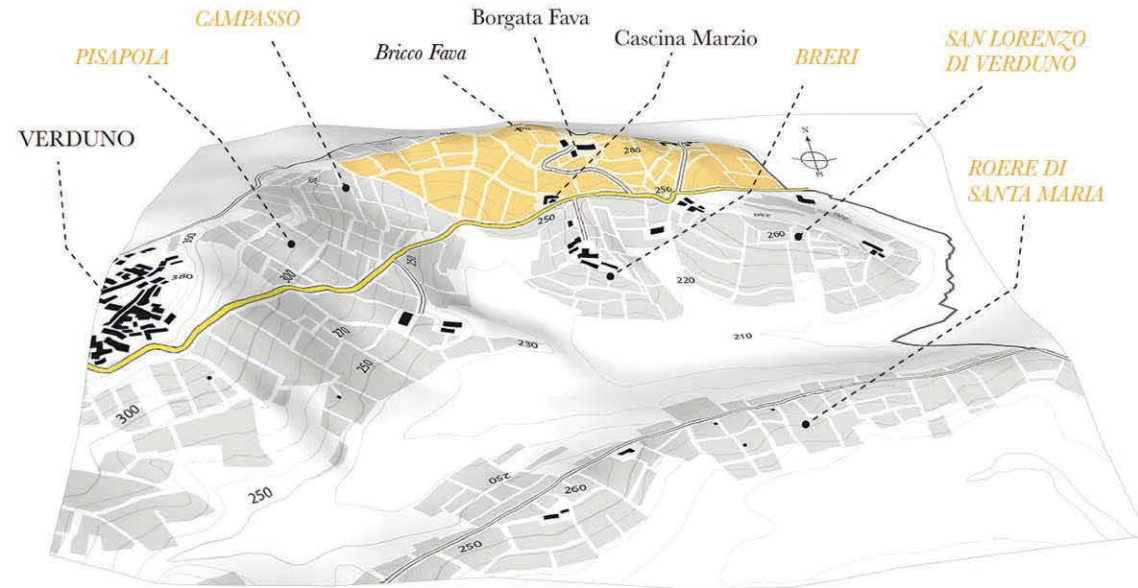
**ORIGIN OF THE SOIL** Typical Sant'Agata Marls - 8/9 million years

**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 southeast to southwest

**GPS** 44°40'28.83" N 7°56'40.99" E

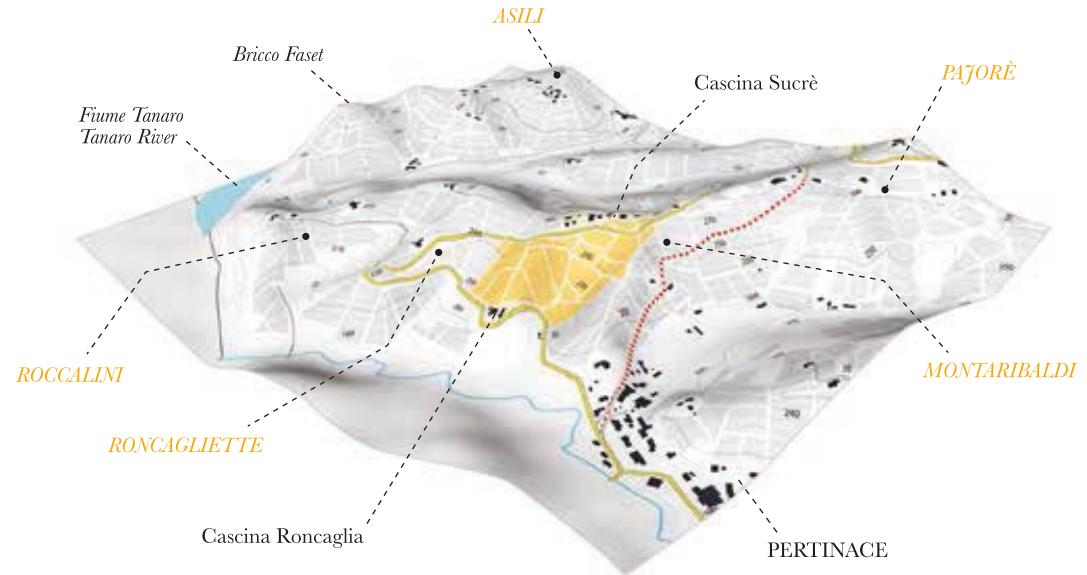
**GEOLOGY** Tortonian formation period

**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

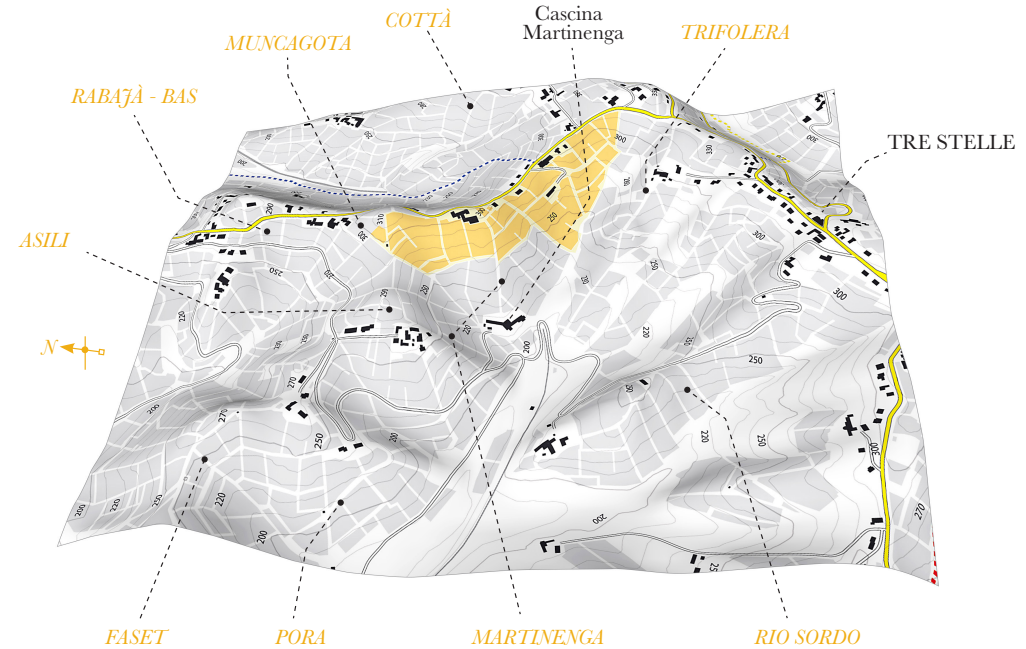
**GEOLOGY** Tortonian formation period

**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

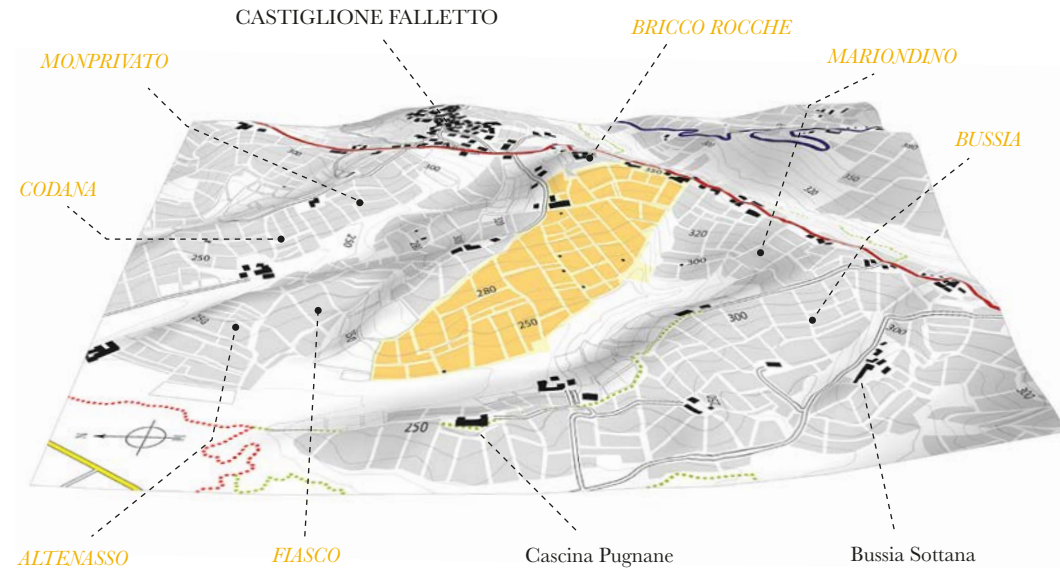
**ORIGIN OF THE SOIL** Fossil, laminated and sandy Sant'Agata Marls - 6/10 million years

**SOIL COMPOSITION** pH 8.19, 22 S – 49 L – 29 A, active limestone 14%, medium-high water capacity, medium-high fertility

MGA

# Villero

Con l'uva della vendemmia 2013  
**Vietti**  
ha imbottigliato 3.986 bottiglie, 100 magnum, 5 doppi magnum di  
**Barolo**  
Denominazione di Origine Controllata e Garantita  
**riserva "Villero"**  
questa è la bottiglia  
Imbottigliato all'origine da Vietti - Castiglione Falletto - Italia



**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



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

# The agronomic manifesto

## 01 Sustainable, since 2007

We have eliminated the use of herbicides and since then we have been working daily to achieve a chemical impact close to zero on our vineyards.

## 02 We resort to weeding

We contribute to soil conservation, reducing erosion, preserving the structure, and enhancing fertility.

## 03 We promote the biodiversity of the agricultural ecosystem

We provide a habitat for useful insects, which contribute to the defense of our plants.

## 04 We minimize the use of agricultural vehicles

We avoid the trampling of the ground and the consequent asphyxiation. To reduce CO2 emissions into the atmosphere.

## 05 We monitor the impact on the environment around us

We respectfully live in the territory every day, to take note of the changes underway.

## 06 We act flexibly and adaptively

We can do so thanks to the great experience we have in the agronomic and viticultural world, given by a historical working group, which walks through the same vineyards, observing them, with sensitivity, for more than twenty years.



## 05 — The Winery



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

# The Cellar

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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





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

# Awards

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JAMES SUCKLING.COM 

IVINI DI  
VERONELLI



GardiniNotes  
THE WINE KILLERS



Doctor  Wine  
GUIDA ESSENZIALE  
AI VINI D'ITALIA



Wine & Spirits  
MAGAZINE  
top 100

Robert Parker  
WINE ADVOCATE

Antonio Galloni  
presents  
vinous  
explore all things wine

Wine Spectator

v i t a e

falstaff

## 06 \_ Wines



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

# Wines

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**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: both evoke emotions, reveal new perspectives on beauty and life, and are bridges between **reality and imagination**.

The Vietti logo features a stylized, golden-colored emblem on the left, resembling a cluster of grapes or a leafy branch, followed by the brand name "Vietti" in a bold, golden, serif typeface.





## Roero Arneis

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

**Grape Variety:** Arneis 100%

The grapes are sourced from selected vineyards, characterized by limestone - and clayrich 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 CO<sub>2</sub>, 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.





## Timorasso Derthona

**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-week long fermentation takes place partly in ceramic, and partly in wooden vats and stainless steel tanks. The wine did 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.





# 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 degrees 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.







## Freisa

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

**Grape Variety:** Freisa 100%

**Winemaking:** pre-fermentation cold maceration. Fermentation lasts around 15 days in stainless-steel tanks, with a percentage of whole grape bunches, with several mechanical punching downs and pumping-overs. At the end of the fermentation the wine is cooled down and aged in casks without added sulfur, so to keep a small amount of sugar that is going to ferment in the bottle - fundamental process for the "creation" of the typical fine bubble on the palate. The bottles are stored vertically in a cool environment to ensure a smooth in-bottle fermentation. The wine is best enjoyed very chilled, and it ages very well.

**Description:** with a lovely ruby-red color, this Freisa wine has floral notes, aromas of ripe berries and tar, and hints of blackberry. It is a full-bodied and well-integrated wine with fresh acidity, rich and soft tannins. Excellent balance and complexity, it has a long, persistent finish. Slightly sparkling.





## Dolcetto d'Alba Trevie

**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.





## Barbera d'Alba Treviè

**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 last 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 Treviè. On the palate it shows bright acidity, sweet tannins with balanced integration of oak. Good complexity and a lingering cherry finish.







## Barbera d'Asti Treviè

**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.





## Barbera d'Alba Vigna Scarrone

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**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 pumpovers. The alcoholic fermentation is followed by a post-fermentation maceration with the skins. The wine is then raked 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 located in Castiglione Falletto-Scarrone, 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 raked and transferred to barriques for malolactic fermentation. The aging last 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 raked 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 sites mostly in the Barolo and Barbaresco area.

**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 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 last 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 235-315m asl. The average age of the Guyot-cultivated vines is about 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 times includes the maceration pre and post-fermentation which takes place with the use of the traditional submerged cap method. Malolactic fermentation is carried out in wood. The aging last 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.





## Barolo Castiglione

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

**Grape Variety:** Nebbiolo 100%

The “Castiglione” Barolo is our expression of classic Barolo. 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 maceration pre and post-fermentation, with the use of the traditional submerged-cap method. Malolactic fermentation takes place in wood. Aging last 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, red, ripe 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 last about 30 months in large barrels, and barriques in small parts.

**Description:** intense ruby-red color. The nose is explosive, powerful and big. 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 regular pumping-overs. This period includes the maceration pre and post-fermentation, with the traditional submerged-cap method. Malolactic fermentation takes place in wood. Aging last 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 pre- and a post-fermentation, involving the traditional submerged-cap method. Malolactic fermentation is carried out in wood. Aging last 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. Vineyards with vines 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 pre and a post-fermentation, involving the traditional submerged-cap method. Malolactic fermentation takes place in wood. Aging in oak barrels for around 30 months.

**Description:** ruby-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 there is a density of 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 included the maceration pre and post-fermentation, with the traditional submerged-cap method. Slow malolactic fermentation in barrels, where the wine spends over 2 years on the lees without racking. Aging last 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 taut, compact tannins make this a very classic wine. The acidity is vibrant and vertical. Very elegant and refined. We recommend decanting 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 pre-fermentation, alcoholic fermentation takes place, which lasts approximately 3 weeks with some punching-downs and pumping-overs. Malolactic fermentation takes place in wood barrels.

**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 Barolo Riserva is the result of the blend of several selected vineyards. The choice is established by the decision and research for excellence to produce a Classic Barolo Riserva with high potential of aging. The grapes for this vintage were selected from a vineyard in the municipality of Serralunga at 350 m asl. Calcareous-clayey soil, with eastern exposure. The vines are about 25 years old, cultivated with the Guyot system and a density of 4,500 plants per hectare.

**Winemaking:** Partly whole-grape vinification. The remaining part 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 last 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, typical of the Serralunga area, are well integrated, with a sweet finish. Its vibrant acidity gives depth to the wine.





## Barolo Riserva Villero

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

**Grape Variety:** Nebbiolo 100%

**Vineyard:** located near the village of Castiglione Falletto, the Villero vineyard faces south/southwest. The vines' average age is 45 years and the density is 4.000 plants per hectare. In the 2013 harvest, yielding was about 53 hectoliters of wine per hectare. The harvest date was October 17.

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

**Winemaking:** after the alcoholic fermentation in stainless steel tanks which lasts for 27 days at a temperature of 28 to 32 degrees, the wine is then transferred into 30 hl 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.

Con l'uva della vendemmia 2013  
**Vietti**  
ha imbottigliato 3.986 bottiglie, 100 magnum, 5 doppi magnum di  
**Barolo**  
Denominazione di Origine Controllata e Garantita  
**riserva "Villero"**  
questa è la bottiglia  
Imbottigliato all'origine da Vietti - Castiglione Falletto - Italia



07\_Art



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

# Artist labels



**Vietti**

**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 who abducts the barbarian, playing on the homonymy of the wine that that label would have gone to dress, 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 riserva Villero 1982



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



Passion nourishes each of us

# Vintage poster collection



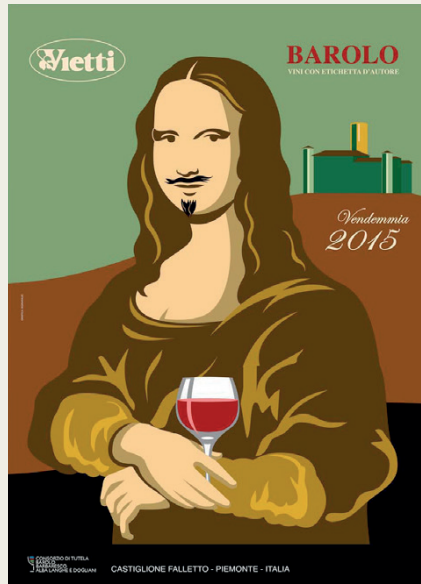
The **Vintage poster collection** celebrates the most sacred moment: the Harvest. The “Vintage posters” project was launched in 2006: one poster per year, in a limited edition, with the collaboration of Bruno Sacchetto.

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.









# 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.

**Vietti**



Discovering our territory: tastings and trekking

# Tastings and Trekkings

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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 experienced tasting to try the most renowned and rare vintages, even in a private setting.

We have also planned a signature activity: the Trekking Experience, 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.

The logo for Vietti, featuring a stylized olive branch icon to the left of the brand name "Vietti" in a bold, sans-serif font.



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



Training and integration

# Accademia della Vigna

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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.



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

# Contacts

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