



VIETTI BAROLO RISERVA VILLERO DOCG



PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Eugenio Palumbo
Winery Founded:
1873
Region:
Piedmont

WINE STORY

Vietti's Villero Barolo Riserva is an outstanding wine made only in the best vintages just ten times in the last 31 years. The grapes come from the Villero vineyard and the wine gets the extra aging required for Riserva status, remaining in the cellars for more than 5 years before release. For each vintage, the winery selects a special work of art for the label. The 2016 vintage features the work of Richard Mosse, an Irish artist born in 1980. He is an artist who draws attention to overlooked yet urgent stories, working with the aesthetic power of his medium to create highly immersive and groundbreaking new forms in photography and moving images.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Castiglione Falletto (province of Cuneo)
ELEVATION:	300 m.a.s.l.
SOILS:	Clay with white and blue marlstone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	45 years (planted 1977)
YIELD:	42 hectoliters per hectare
GRAPES:	100% Nebbiolo (Michet biotype)
TYPE OF YEAST:	Natural
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in oak cask
FILTRATION:	Unfiltered
AGING CONTAINER:	Slavonian oak casks 30hl
AGING TIME:	Aged 30 months in Slavonian oak cask 30hl
BOTTLE AGING TIME:	aged 5 years in the bottle
PRODUCTION:	5146 750ml bottles - 330 Magnum bottle
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	