



## Barolo Rocche 2009

**Designation:** estate-Bottled, Single-Vineyard Barolo DOCG

**Region:** Barolo, Piedmont

**Grapes:** 100% Nebbiolo; clone: Michet 75%, Lampia 20%, Rosé 20%

**Winemaking:** the grapes are selected from the 46 year old vineyards in Rocche of Castiglione that are cultivated with 4,600 plants per hectare with yields of 22 hl/ha (1.1 ton/acre). After harvest and gentle pressing, alcoholic fermentation takes place over 4 weeks in stainless steel tanks at 30-32° C (86-90° F), with frequent pumping of the wine over grape skins for flavor and color extraction. This wine is always pleasant and long-lived. It's one of Vietti's most traditional products.

**Aging:** after 4 weeks of malolactic fermentation in barriques, the wine is aged in Slovenian oak casks for 31 months. Bottled unfiltered on the 11th of July 2012.

**Description:** ruby red in color. Complex and full-bodied with intense aromas of dried roses, liquorice, spice and truffles. Elegant with strong, yet balanced and silky tannins; long and persistent finish.

**Food Pairings:** hearty foods such as stews, game, red meats and sharp cheeses.

**Alcohol:** 14,63 Alc. by vol.

**Total Acidity:** 5,80 g/L

**Total dry extract:** 34.70% g/L

**Bottles:** 3.886 bottles - 150 bottles of 1,5 L – 20 bottles of 3 L – 10 bottles of 5 L

