

"Panerole" Barolo

Productive procedure

Manual grape harvest in crates, crushing, de-stemming and fermentation "a cappello emerso" with daily pump overs, prolonged maceration, besides fermentation for 30 – 35 days, after the racking off, it is decanted various times to prepare the wine for the maleolactic fermentation and within December the ageing process in wood begins and, in this case, lasts at least three years. After the bottling, that takes place in summer, the wine evolves in the bottle, for another 18 months before entering the market.

Tasting

Vivid bright ruby red colour with slight orangey reflexes.

The nose reveals a clear ample scent with notes of violet, liquorice, cinnamon and sweet tobacco. On the palate it is full, harmonic, warm, with a pleasant and spicy finish.

Comment

An important wine, with great character and longevity. It accompanies meat based second courses or well-aged and mountain pastured cheeses.



AZIENDA AGRICOLA VIETTO

Cantina e uffici: Località Panerole, 16 - 12060 Novello (CN)

Tel/Fax +39 0173 731379 - E-mail: info@vietto.it

www.vietto.it