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2018 Vietti Roero Arneis DOCG

This is always such a delicious wine and one I could imagine pairing with a Thai salad or grilled shrimp. The 2018 Roero Arneis opens to fragrant aromas with spring flower, cut grass and white peach. This is a lean-bodied white with a bright, tonic and zesty personality.



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2017 Vietti Barbera d'Asti DOCG "Tre Vigne"

Despite the deep concentration and richness of the 2017 Barbera d'Asti Tre Vigne, the freshness is still there. The three vineyard parcels Vietti farms in Asti go into this wine of impressive depth. Yes, this was one of the hottest vintages in a decade for Barbera d'Asti, but it still shows more acidity than the estate's Barbera d'Alba. This wine is rustic and raw with plenty of structure. Originally planted in 1932 and 1935, they bought these vineyards in 1995 and replanted many in 1996, with fruit from the old vines going into their special La Crena selection.



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2017 Vietti Barbera d'Alba DOCG "Tre Vigne"

After its malolactic fermentation in small wood casks and a year in botte grande, the totally unfiltered 2017 Barbera d'Alba Tre Vigne shows up as soft, immediate and rich, with nice little chocolate notes around the borders. Impressively, the various parcels of vines for this wine are all in the middle of the prestigious Barolo appellation. The word around the estate is that 2016 was a better vintage, but this was an attractive expression in itself and would be a hearty companion to any hearty pasta dish.



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2016 Vietti Nebbiolo Langhe "Perbacco"

Luca Currado likes to remind me that this wine could qualify as a full-fledged Barolo. Barrels not used in the final Barolo Castiglione blend are used to make the 2016 Langhe Nebbiolo Perbacco. The Vietti family, along with Bartolo Mascarello and Dott G Cappellano back in the day, had battled for some variation of a Rosso di Barolo in the appellation laws. That never happened, but Langhe Nebbiolo is a concept that follows that same idea: you get great Nebbiolo quality at a fraction of the price. Today, Langhe Nebbiolo is one of the fastest-growing categories in the entire wine region. This beautiful vintage, with its balanced fruit and freshness, is a perfect example.



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2015 Vietti Barolo Castiglione DOCG

The 2015 Barolo Castiglione is a soft and elegant expression with marked freshness and delineated fruit. Indeed, Luca Currado maintains that 2015 was not a hot vintage per se, and any jammy notes that might appear in the vintage may have to do with an overzealous approach to leaf pulling during the summer season. Old habits die hard, he says, and leaving the leaves intact contributes to the color stabilization of the wine and the successful management of its acidity. From an analytical point of view, this wine does flaunt that much-needed inner crispness. It adds focus and sharpness to the layers of dark, succulent fruit that appear on first nose.

"I tasted these wines just before lunch hour. Luca Currado always prepares two bottles of each sample for my tasting. One was opened at 10 a.m. (so about three hours earlier), and the second was opened just prior to being poured into the glass. The notes published here represent an edited version with reflections and comments from both bottles. Vietti likes to release his wines when they are in a more reductive state, so this two-bottle approach is much appreciated by critics like me because you gain a much better understanding of the possible evolution of each wine poured."