

Librit Carlos

"This is the finest, most complete set of wines I have ever tasted from Vietti.

Congratulations." - Monica Larner (July 2020)

Currado says you can taste the difference among every one of the 2016s. "Each wine shows its personality," he says, "which is essential for a great vintage."



### VIETTI 2016 Masseria Barbaresco DOCG

The Vietti 2016 Barbaresco Masseria represents its own chapter in the volumes of wines that make up the Vietti portfolio. Masseria is always delicate and fine, and this is even more true in a classic vintage such as this. This wine has historically seen its fruit come from the Neive subzone of the Barbaresco appellation, and you'll notice some of the tightly polished and glossy tannins that are associated with this area. In fact, the wine is deceiving in that it starts off slowly, but it quickly amasses power and momentum on the mid-palate. Production is 3,479 bottles and 300 magnums. This is standout vintage of Vietti's Barbaresco Masseria.





#### VIETTI 2016 Brunate Barolo DOCG

Luca Currado farms in the Brunate cru on the La Morra side of the vineyard (as opposed to the Barolo side), and this wine includes fruit from new parcels. The differences are subtle to be sure, but I always associate La Morra with an extreme silkiness and softness. I find those qualities apply to this wine. The Vietti 2016 Barolo Brunate shows blue flowers, forest fruit, wild cherry and truffle-infused earth. It reveals a lean but open-knit quality that you sense in the mouth. That softness, or textural silkiness, continues for many long minutes with hints of mint, licorice and camphor ash doled out carefully along the way. The tannins are polished and long. This is an extremely elegant Brunate.





## VIETTI 2016 Lazzarito Barolo DOCG

Drawing its fruit from Serralunga d'Alba, the Vietti 2016 Barolo Lazzarito is built like a pyramid. It is grounded by a thick base of robust fruit and power and soars upward in intensity thanks to its beautifully lifted bouquet. It reveals direct and solid lines with blackberry, plum, spice, tar, licorice, candied orange peel and truffle-infused earth. A second wave of aromas offers dark minerals and ferrous qualities such as iron ore and rust. Baroli from Serralunga d'Alba are often in a category apart thanks to their richness and sheer fruit weight. With extra aeration, Lazzarito delivers mint, balsam herb or Fernet-Branca. Production is 9,293 bottles and 300 magnums.





#### VIETTI 2016 Ravera Barolo DOCG

The Vietti 2016 Barolo Ravera sees fruit from Novello in a site that faces the Novello castle up on the hill in the distance. This wine offers an impeccable balance between nose and mouth, showing immense purity and power all in one package. That harmony is sublime, and it forces the spotlight on Ravera, especially in a classic vintage such as this. This expression hits all the major cornerstones of a great Barolo, and this vintag does a great job of packaging it all together. Dark fruit, ephemeral spice, balanced acidity and elegant tannins are rolled into one beautiful wine. Production is 7,560 bottles and 300 magnums.





# **VIETTI 2016 Barolo Rocche di Castiglione DOCG**

The Vietti 2016 Barolo Rocche di Castiglione is a complete wine, offering exact measures of purity, intensity, freshness and structure. This is the 360-degree Barolo from Vietti, with fruit sourced closest to home in Castiglione Falletto. Rocche di Castiglione sees more shade hours, and that becomes an important factor in the hottest vintages and the longest growing seasons. It creates diurnal shifts that positively impact the purity and brilliant focus of the fruit. Of all the comuni of Barolo, Castiglione Falletto produced exceptional results across the board in this classic vintage. Dark fruit, pressed lilac, blood orange, powdered licorice, balsam herb, spice, iron ore and aniseed fit together perfectly like pieces in a puzzle. Once completed, that puzzle offers a dazzling panoramic portrait of this special Barolo territory. A mere 3,394 bottles and 300 magnums were produced.



