



PRODUCER PROFILE

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

WINE STORY

The idea of the Barolo Riserva was born during the continuous experimentations carried out both in the vineyards and in the cellar, for the choice of grapes that will be used for the Barolo Castiglione. Throughout the years, some very high-quality vineyard plots have drawn the attention of the team during harvest. The grapes from those plots were set aside and vinified and aged separately. In 2023, the Vietti Barolo DOCG Riserva was born with the 2015 vintage, with grapes coming from vineyards in the Castiglione Falletto commune. For the 2016 the selection came from Serralunga. The 2016 also sees some whole-cluster fermentation, and aged 24 months in large casks, maturing in the bottle for 60 months.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Serralunga (2016v)
ELEVATION:	Average 300 m.a.s.l.
SOILS:	Calcareous and clayey
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	10 - 45 years
YIELD:	5,000 kg
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration for 4-5 days; partial whole-cluster fermentation
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	No
AGING CONTAINER:	Large Slovenian Oak Casks
AGING TIME:	24 months
BOTTLE AGING TIME:	60 months
PRODUCTION:	5,326 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	5.88
RESIDUAL SUGAR:	.53 g/L	EXTRACT:	30.8 g/L