


**WINE STORY**

Vietti's Villero Riserva is an outstanding wine even by Vietti's and Barolo's standards. It is made only in the best vintages just ten times in the last 31 years. The grapes come from the Villero vineyard and the wine gets the extra aging required for Riserva status, remaining in the cellars for more than 5 years before release. For each vintage, the winery selects a special work of art for the label. The 2013 features the work of Alessandro Piangiamore, a Sicilian artist born in 1976. For this "surprising" Villero vintage the artist select Una Tigre alla Menta - A Mint Tiger, reflecting elegance and aggressive at the same time.

**VINEYARDS & VINIFICATION**

<b>VINEYARD LOCATION:</b>	Castiglione Falletto (province of Cuneo)
<b>ELEVATION:</b>	
<b>SOILS:</b>	Clay with white and blue marlstone
<b>TRAINING SYSTEM:</b>	
<b>FARMING PRACTICES:</b>	Practicing Organic
<b>AGE OF VINES:</b>	43 years (planted 1977)
<b>YIELD:</b>	
<b>GRAPES:</b>	100% Nebbiolo (Michet biotype)
<b>TYPE OF YEAST:</b>	Natural
<b>POST-FERMENTATION PROCEDURES:</b>	16 days of post-fermentation maceration
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in oak cask
<b>FILTRATION:</b>	Unfiltered
<b>AGING CONTAINER:</b>	Slavonian oak casks 30hl
<b>AGING TIME:</b>	Approx. 42 months in Slavonian oak cask 30hl
<b>BOTTLE AGING TIME:</b>	4 yrs in bottle
<b>PRODUCTION:</b>	3986 750ml bottles 2013 vintage
<b>VEGAN:</b>	Yes

**PRODUCER PROFILE**

Winery Owner(s):

The Krause Family

Winemaker:

Luca Currado Vietti

Winery Founded:

1873

Region:

Piedmont

**TECHNICAL DATA**

<b>ALCOHOL:</b>	14.5%	<b>TOTAL ACIDITY:</b>	
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	