Barolo Lazzarito 2019





Designation: Barolo D.O.C.G.

Grape Variety: Nebbiolo, 100%

The grapes come from the MGA "Lazzarito" vineyard in the municipality of Serralunga d'Alba, a fabulous amphi-theatre-shaped plot with a south-western exposure. The soil is rich in limestone and clay, and the altitude is between 260 and 390 m asl. The average age of the Guyot-cultivated vines is 42 years, and there is a density of around 4500 plants per hectare. The total area occupied by Vietti is around 2 hectares.

Winemaking: Grapes harvested by hand on 09 October 2019. After gentle pressing, the juice fermented for around four weeks in a steel tank, in contact with the skins. This period included pre- and post-ferment maceration, involving the traditional submerged-cap method. Malolactic fermentation took place in wood.

Ageing: Around 30 months in oak barrels and, for a small portion, barriques.

Description: Intense ruby-red colour with garnet hues. The nose is alluring and profound. Notes of hay, cut grass, tobacco, white pepper and wild mint emerge. On the palate, it is robust and potent, with a taut, mineral finish. As is typical of Serralunga, the tannins are stark, sharp and very profound. The sweet persistence of the finish is delightful.

Food pairings: Game, red meats, and cheeses.

Vietti

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