

Wicked Cellars Tasting Notes
Saturday, March 9th, 2:00 to 5:00 p.m.
The Italian Piedmont's Vietti Winery

\$10 Tasting Fee

Vietti Winery traces its roots well back into the 19th Century. Over the years Vietti became one of the top-level producers in the Piedmont, was among the first to export to the US market and one of the first to select and vinify grapes from single vineyards, a radical concept at the time.

With experience in both Bordeaux and California, fourth generation winemaker Luca Currado today oversees Vietti's extensive vineyard plantings and handles the winemaking.

2012 Vietti Arneis \$24.99



This wine is 100% Arneis sourced from the Roero region in Italy's Piedmont. It's a pale sunshine yellow, offering fresh floral, citrus and melon aromas with hints of almonds. An unoaked, dry, medium bodied white wine with crisp acidity, this is well-balanced, elegant wine with good complexity and a lingering finish.

2010 Vietti Barbera d'Alba Tre Vigne \$19.99



Ruby purple color with ripe red cherry aromas and vanilla with hints of violets, this Barbera d'Alba Tre Vigne is rounder in structure than the Barbera d'Asti. On the palate it shows bright acidity, good complexity, soft tannins with good integration of oak, and a lingering cherry finish.

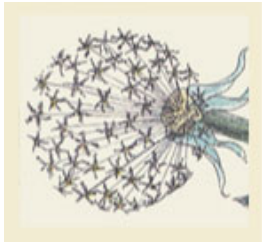
2011 Vietti Tre Vigne Dolcetto d'Alba \$21.99



Purple red color with a light blue hue, this Dolcetto offers aromas of black cherry, raspberry and hints of blueberries and minerals. Fermented in stainless steel and later aged 10 months in Slovenian oak,

this medium bodied red shows soft tannins, moderate acidity and good balance.

2009 Vietti Nebbiolo "Perbacco" \$26.99



This estate bottled Nebbiolo comes from an outstanding vintage for the grape. It's sourced from vines averaging 35 years of age and fermented in stainless steel before 10 months aging in barriques and 16 additional months aging in Slovenian oak casks. It offers generous notes of fruit along with menthol, spice and hard candy, showing notable intensity while retaining an essentially mid-weight style. Round and suave tannins add to its long and refined finish.

2008 Vietti Barolo Castiglione \$51.99



"The Barolo Castiglione deftly balances the open, radiant personality of the vintage with considerable underlying structure. Warm, dense and full-bodied, the Barolo Castiglione flows effortlessly across the palate with generous fruit and fabulous overall balance. The wine was even better when I tasted it from bottle a few months later. It is another overachieving wine from Vietti and a bottle that is exceedingly fairly priced". (Antonio Galloni – The Wine Advocate).

2012 Vietti Moscato d'Asti \$16.99



A pale, sunny yellow and slight frizzante, this Moscato d'Asti presents an intense bouquet of peaches, rose petals and ginger. On the palate it is delicately sweet and sparkling with modest acidity, good balance, good complexity and a finish of fresh apricots.

You may enjoy this as aperitif, perfect accompaniment to Pan-Asian cuisine and lobster as well as pastry, fruit based and creamy desserts and blue cheeses.