

Vietti

ITALY | PIEDMONT

Luca Currado's three Barolos from the warm 2015 vintage demonstrate his mastery with nebbiolo.



ELENA PENA
CURRADO-
VIETTI & LUCA
CURRADO VIETTI



FOUNDED:
1873
OWNERS:
The Krause family
**WINEMAKER/
VITICULTURIST:**
Luca Currado
Vietti
ACRES OWNED:
160.6
**ANNUAL
PRODUCTION:**
33,334 cases
ESTATE GROWN:
N/A
IMPORTER:
Dalla Terra,
Napa, CA

THE VIETTI WINERY IN THE HILLTOP TOWN of Castiglione Falletto entered the modern era under the leadership of Alfredo Currado, a vintner and art connoisseur. He was one of the first to bottle a single-cru Barolo, the 1961 Rocche di Castiglione, and he pioneered the bottling of arneis, one of Piedmont's white varieties, as a varietal wine. His son, Luca Currado, grew up among the vines and worked at wineries in California and Bordeaux before returning to the family business. In 2016, Currado and his wife, Elena, made the decision to sell Vietti to the Krause family from Iowa, with the understanding that Currado would remain in control of the vinegrowing and winemaking decisions. Currado says that the new arrangement has allowed Vietti to acquire plots in several important crus, including Monvigliero in Verduno and Cerequio in La Morra. He's also begun making two white wines from timorasso, the first of which was released this year. Currado now has 30 harvests under his belt, and he works with plots in 16 of Barolo's top crus. The consistent quality across all of his wines shows that his skills with nebbiolo extend far beyond Castiglione Falletto. —s.j.

2015 Barolo Lazzarito (\$205, 96 points) Vietti's five-acre plot in Lazzarito sits just below the top of the hill, facing southwest and rooted in Serralunga's heavy clay-limestone soils. Currado typically ages his Barolos for 30 months in large oak casks, but he uses some barriques for Lazzarito, lending hints of toasted spice and tobacco to the lush blackberry and cherry flavors. With its velvety tannins, the wine already feels layered and complex.

2015 Barolo Ravera (\$205, 96 points) Novello's Ravera cru sits on the western edge of the Barolo zone and catches the brunt of the winds blowing across the Cuneo valley from the Alps. Currado finds that his Ravera vines often ripen up to two weeks later than those in his other plots, and might even struggle to ripen fully. This wasn't a problem in 2015: The site yielded a rich and lively wine with flavors of black cherry and seeded raspberry laced with notes of menthol, licorice and tobacco. Highly appealing for its energy and complexity, the wine has formidable tannins that call for patience.

2015 Barolo Rocche de Castiglione (\$205, 95 points) From a plot planted in 1940, 1950 and 1968, this is beautifully balanced Barolo, as fragrant as a basket of fresh roses, red berries, violets and soft herbs, those notes carrying into the wine's mouthwatering flavors. The tannins feel cool and mineral, the wine poised for long aging.