



Viberti

Barolo “Bricco le Viole”



Varietal: 100% Nebbiolo

Elevation:

Practice:

Dry Extract:

Appellation: Piemonte, Italy

Production:

Alcohol: 14%

Acidity: 6.1 g/L

Residual Sugar: 2.3 g/L

pH Level:

Tasting Notes:

On the nose, mineral traits come through and it expresses spicy and sweet notes. It is full-bodied with dry tannins and a pleasantly bitter finish.

Aging:

46 months in 5-10-year-old French and Slavonian oak vertical vats. The oak was not toasted, but steamed during vat production, in order to reduce the wood influence on the juice. 12 months are spent in bottle before release.

Winemaking: Hand-harvested in mid- to late October Fermentation was jump-started by gradually warming the must to 28° C over 3-6 hours before spending 14-22 days in stainless steel rotofermenters. Maceration took place over the next 14-18 days. Full malolactic fermentation occurred.

Food Pairing:

Enjoy with hearty meat-based pasta dishes, game, and roasted red meats.

Accolades:

2010 James Suckling – 94 pts

2007 Wine Enthusiast – 90 pts