



Viberti Dolcetto d'Alba



Varietal: 100% Dolcetto

Elevation: 300-450 meters

Practice:

Dry Extract: 26.0 grams/liter

Appellation: Piemonte, Italy

Production:

Alcohol: 14.5%

Acidity: 5.3 grams/liter

Residual Sugar: 1.5 grams/liter

pH Level:

Tasting Notes:

A crisp, clean bouquet rich in blueberry, cherry, and almond aromas. Medium bodied in style with light vegetal tannins. This is the everyday wine of the people of Piedmont. It is fresh and intended to be consumed young.

Aging:

12-18 months in stainless steel tanks, plus 3 months in bottle.

Winemaking:

Following destalking and pressing, the must was gradually warmed to 25°C over 3-6 hours to jumpstart the fermentation process which took place over 8-10 days at the same controlled temperature in horizontal stainless-steel tanks called rotofermenters. The wine was left in contact with the skins for an additional 8-10 days for maximum color extraction.

Food Pairing:

Enjoy with antipasto platters, pizza, or pasta.

Accolades:

2010 Wine Spectator – 88 pts

2008 Wine Spectator – 86 pts