



Viberti

Langhe Nebbiolo



Varietal: 100% Nebbiolo.

Practice: Sustainable

Appellation: DOC Langhe

Alcohol: 13.5 %

Residual Sugar: 1 gr/Ltr

Winemaker: Gianluca Viberti

Acidity: 5.5

Dry Extract: 28 gr/Ltr

Production: 585 cs

Elevation: 280 -420 mtrs

Age of Vine: years

Soil: Lime & clay

Tasting Notes: A full-bodied, approachable red with a pleasant fruity nose with nuances of balsamic. It is well-balanced with fresh tannins and an elegant, long finish that lingers on the palate.

Vinification: Hand-harvested between mid September and early October. Vinified in stainless steel roto fermenters at a controlled temperature of 26°C for 8-10 days. Filtered and fined before bottling.

Aging: 10 months in stainless steel tanks, plus 3 months in steamed, not toasted, wooden vats known as tini.

Food Pairing : This versatile wine pairs nicely with a wide array of dishes, from grilled white meats to tomato-based pasta dishes to pizza.

Accolades

2016 **91**pts James Suckling



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com