



— V I B E R T I —

Barolo - Italia



DOLBÀ®

Langhe Nebbiolo DOC

Specifications

Type: red wine

Grape varieties: Dolcetto-Barbera 40% -60%

Denomination: Langhe DOC

Production area: Barolo and Vergne

Harvesting period: mid-September

Medium Analytical Values

Alcohol: 13 % vol

Total acidity: 5.9 g/l

Dry extract: 26 mg/l

First year of wine production: 1998

Organoleptic Characteristics

Color: intense ruby red

Perfumes: spices, undergrowth, fruit jam, wild flowers

Matches: starters based on cured meats and peppers,
pasta based dishes, pizza, meat white

Service temperature: 16-18 ° C

Ability to evolve: 3-5 years

Winemaking

Thinning in the vineyard and selection during grape harvesting.

Collection in 20 Kg cases. The vinification of the 2 grape varieties takes place separately. After the destemming-crushing, maceration and alcoholic fermentation takes place on the buccie for 10-12 days in steel tanks.

Malolactic fermentation at 20 ° C.

Refining

For 12 months, part in wooden barrels of different capacities of 15-20-40hl and partly in tanks of temperature-controlled steel. The cut between the two varieties can involve wines coming from different years. Bottling in late summer.

Further 6 months aging follows in the bottle before being sold.