



— V I B E R T I —

Barolo - Italia



BUON PADRE

Barolo DOCG Buon Padre

Specifications

Type: red wine

Grape varieties: 100% Nebbiolo

Denomination: Barolo DOCG

Production area: Vineyards located in Bricco delle Viole, San Pietro, San Ponzio, La Volta, Fossati, Albarella, Terlo, Ravera, Perno, Monvigliero

Medium Analytical Values

Alcohol: 13.5% vol

Total acidity: 5.6 g/l

Dry extract: 26.5 mg/l

First year of wine production: 1923

Organoleptic Characteristics

Color: garnet red

Perfumes: spices, undergrowth, game, dried fruit, leather

Matches: game, red meats, cheeses and cured meats

Service temperature: 18 ° C

Ability to evolve: 15 + years

Winemaking

Thinning in the vineyard and selection during grape harvesting.

Collection in 20Kg cases. After the destemming-crushing, maceration and alcoholic fermentation takes place on the buccie for 18-20 days, part in submerged hat rotovinificators and partly in hat-emerged winemakers.

Refining

For 36-40 months in oak conical vats with an average capacity of 50 hl.

The Good Father cuvée is the result of a careful assembly of the wines obtained from different crus / vineyards. Every single cru is harvested, vinified and aged individually. At the end of the same aging the final blend is created.

A few weeks later the bottling does not take place any kind of filtration.

A possible refinement of 3/6 months in bottle before being released on the market.