



— V I B E R T I —

Barolo - Italia



LA VOLTA

Barolo DOCG Riserva La Volta

Specifications

Type: red wine

Grape varieties: 100% Nebbiolo

Denomination: Barolo DOCG

Production area: Barolo, La Volta vineyard

Harvesting period: from mid to late October

Medium Analytical Values

Alcohol: 14% vol

Total acidity: 6 g/l

Dry extract: 27.5 mg/l

First year of wine production: 1989

PRODUCED ONLY IN PARTICULAR YEARS, CONSIDERED SUITABLE FOR THE RESERVE VERSION

Organoleptic Characteristics

Color: garnet red

Perfumes: spices, mineral aromas and tertiary notes, ripe fruit, liquorice

Matches: game, cheeses and cured meats

Service temperature: 18 ° C

Ability to evolve: 30 + 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 skins in rotovinifators with submerged cap. Malolactic fermentation follows at a controlled temperature of 20 ° C.

Refining

Up to 46 months in oak conical vats with a capacity of 50 hl.

A further refinement of a couple of months in steel before bottling and 12 months in the bottle before being put on sale with the mention RISERVA.

La Volta version includes only Nebbiolo grapes from La Volta vineyard in Barolo.