



— V I B E R T I —

Barolo - Italia



SAN PIETRO

Barolo DOCG Riserva San Pietro

Specifications

Type: red wine

Grape varieties: 100% Nebbiolo

Denomination: Barolo DOCG Riserva

Production area: Barolo, San Pietro vineyard

Medium Analytical Values

Alcohol: 14% vol

Total acidity: 6 g/l

Dry extract: 27 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, game, ripe fruit, hints of officinal herbs

Matches: game, cheeses, cured meats, dark chocolate and orange peel

Service temperature: 18 ° C

Ability to evolve: 30 + years

Winemaking

Thinning in the vineyard and selection during grape harvesting.

Collection in 20Kg cases. After destemming and crushing, maceration

and alcoholic fermentation takes place on the skins in vertical hat-shaped

winemakers. The malolactic fermentation at controlled temperature follows 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. The Bricco version of the Viole

includes only Nebbiolo grapes from the San Pietro in Barolo vineyard.