



— V I B E R T I —

*Barolo - Italia*

## *Langhe Nebbiolo*

Langhe Nebbiolo DOC

### Specifications

**Type:** red wine

**Grape varieties:** 100% Nebbiolo

**Denomination:** Langhe Nebbiolo DOC

**Production area:** Barolo

**Harvesting period:** end of September

### Medium Analytical Values

**Alcohol:** 13.5 % vol

**Total acidity:** 5.25 g/l

**Dry extract:** 26 mg/l

**First year of wine production:** 2000

### Organoleptic Characteristics

**Color:** medium intensity ruby red

**Perfumes:** ripe red fruits, strawberry and cherry

**Matches:** starters, red meats, egg pasta and game

**Service temperature:** 16-18 ° C

**Ability to evolve:** 5-7 + 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 skin for 8-10 days in temperature-controlled steel tanks. Malolactic fermentation follows at controlled temperature in steel tanks.

### Refining

Aging takes place for a year in wooden vats with a capacity of 50 hl each. The wine then returns to steel tanks where it completes its maturation for a further year.

