



— V I B E R T I —

Barolo - Italia



DOLBÀ

Langhe DOC Rosso
2023

Specifications

Type: Red wine

Grape variety: Dolcetto and Barbera

Denomination: Langhe DOC Rosso

Production area: Vigneto Valdibà (Dogliani) and Vergne, high Barolo

Harvest start date: September 20

Analytical values

Alcohol content: 13,5% vol

Total acidity: 5.5 g/l

First vintage produced: 2023

Climate trend

Winter and late spring 2023 were warm and dry. Heavy rains in late May through mid-June revitalized growth, particularly in the southwestern Barolo area. July and August were hot and dry, causing water stress that influenced vine development. Production was average but with notable aromatic and color concentration.

Organoleptic characteristics

Color: Ruby red with violet hues

Nose: Cherry, raspberry, almond

Serving temperature: 16–18°C

Aging potential: 5+ years

Vinification and Aging

The maceration and alcoholic fermentation of the Dolcetto took place with a submerged cap, with the simultaneous removal of the grape seeds, while the vinification of the Barbera was carried out with a floating cap.

The maceration times were respectively 8 days for the Dolcetto—separating the skins from the must while fermentation was still ongoing in order to preserve the wine's softness—and 12 days for the Barbera.

Both wines, characterized in the 2023 vintage by deep color intensity, were blended shortly after the completion of malolactic fermentation.

The wine then rested for approximately 12 months in stainless steel tanks before a further racking and bottling.

The low fermentation temperatures allowed the preservation of fresh, primary aromas. The natural softness of the Dolcetto and its blending with Barbera ensure a rounded, easy-drinking character, while maintaining a strong Langa identity.