



— V I B E R T I —

Barolo - Italia

BUON PADRE

Barolo DOCG

2022

Specifications

Type: Red wine

Grape variety: 100% Nebbiolo

Denomination: Barolo DOCG

Production area: Vineyards located in Bricco delle Viole, San Pietro, San Ponzio, La Volta, Fossati, Albarella, Ravera, Perno, Bergera-Pezzele, Corini-Pallaretta

Harvest start date: October 7

Analytical values

Alcohol content: 14.5% vol

Total acidity: 5.77 g/l

First vintage produced: 1923

Climate trend

The 2022 vintage will be remembered as a breakthrough year on new knowledge learned in viticulture. In fact, above-average temperatures and low rainfall presented winemakers with new challenges. The high stress to which the plant was subjected resulted in small berries and clusters. On the other hand, however, the health of the plants themselves was impeccable, ripening early and with high sugar concentration. The harvest lasted about a month in total, in which the scalarity of the different grape varieties was not respected.

Organoleptic characteristics

Color: Bright garnet red

Nose: Rose, dark cherry, and licorice

Serving temperature: 18°C

Aging potential: 15+ years

Vinification

Thinning in the vineyard in August followed by grape selection at harvest. Grapes harvested in 20 kg crates. All Nebbiolo vineyards are vinified separately. After destemming, alcoholic fermentation and maceration on the skins lasted between 10 and 16 days, partly in submerged cap roto-fermenters and partly in floating cap fermenters. Spontaneous malolactic fermentation followed in steel tanks.

Aging

The Barolo Buon Padre is aged for 36 months in truncated-cone French oak vats (untoasted), with capacity ranging from 25 to 50 hl, depending on the cru. Each vineyard is harvested, vinified, and aged separately, to preserve its specific characteristics. After aging, the wines are blended to create the final cuvée, expression of the balance and complexity of Barolo Buon Padre. Bottling takes place a few weeks later without filtration, followed by 6–12 months of bottle aging before release.

