



— V I B E R T I —

*Barolo - Italia*

# FILEBASSE

Piemonte DOC Chardonnay  
2025

## Specifications

Type: White wine

Grape variety: 100% Chardonnay

Denomination: Piemonte DOC Chardonnay

Production area: Barolo, Vergne

Harvest start date: August 26

## Analytical values

Alcohol content: 12.5% vol

Total acidity: 6.55 g/l

First vintage produced: 2004

## Climate trend

The 2025 harvest in Barolo is characterized by a highly balanced technical profile, built on a winter with adequate water reserves, a regular spring with slightly early vegetative growth, and a hot summer that was well compensated by timely rainfall and conservative management of the leaf canopy, which prevented water stress and maturation blocks. The Nebbiolo cycle was consistent, with gradual, unforced sugar accumulation, high total acidity, complete seed maturity, and thick skins rich in anthocyanins and tannins, allowing for early harvesting without compromising aromatic complexity.

The overall picture for 2025 is in line with the trend of early ripening seen in the last 10 harvests, thanks to an increase in the heat summation for the months of June and July.

In terms of winemaking, Nebbiolo is producing wines with elegant, soft tannins, which are more immediate and pleasant to drink even in the early years of bottling. The result is wines that are ready to drink sooner.

## Organoleptic characteristics

Color: Straw yellow with greenish reflections

Nose: Acacia blossom, banana, green apple

Serving temperature: 10°C

Aging potential: 1–2 years

## Vinification

Grapes from the lower vineyard section, manually selected at ripeness. Harvested in 20 kg crates. Gentle pneumatic pressing, fermentation in stainless steel at 10–12°C for 12–14 days, completed at 15°C. Malolactic fermentation blocked using cold in temperature-controlled tanks to preserve freshness.

## Aging

Aged exclusively in stainless steel for about 5–6 months.

