



— V I B E R T I —

Barolo - Italia

LA GEMELLA

Rosata
2025

Specifications

Type: Rosé wine
Grape variety: 100% Nebbiolo
Denomination: Varietal Rosé wine
Production area: Barolo, Vergne
Harvest start date: September 9

Analytical values

Alcohol content: 12.5% vol
Total acidity: 8.51 g/l
First vintage produced: 2017

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.

Caratteristiche Organolettiche

Color: Provençal rosé
Nose: Grapefruit, rose, raspberry
Serving temperature: 12°C
Aging potential: 1–2 years

Vinification

Parcels best suited for early harvest are selected to maintain balanced alcohol. Manual harvest in 20 kg crates, 90% destemmed, 10% whole clusters. Gentle pressing without oxygen, cooled with dry ice to preserve varietal aromas. Cold settling followed by fermentation at 10–12°C with selected yeasts for up to 1 month.

Aging

No malolactic fermentation due to cold storage. Aged in steel for 3–4 months before bottling.

