



— V I B E R T I —

Barolo - Italia

MONVIGLIERO

Barolo DOCG

2022

Specifications

Type: Red wine

Grape variety: 100% Nebbiolo

Denomination: Barolo DOCG

Production area: Monvigliero Vineyard

Harvest start date: October 5

Analytical values

Alcohol content: 14.5% vol

Total acidity: 5.29 g/l

First vintage produced: 2017

Climate trend

The 2022 season was one of the most surprising we have ever experienced in the Langhe. It was a year defined by extreme sun and very little rain, starting with a dry winter that left the ground thirsty without water reserves. While many worried about the heat, our vines showed an incredible "cultural" ability to adapt. To protect the fruit, we kept the leaves thick to act as a natural umbrella, preventing the grapes from burning. This resulted in smaller, highly concentrated berries with thick skins. This "skin-to-juice" ratio is a gift for Barolo, as it packs the wine with deep aromas and the firm structure we look for in a great vintage.

Organoleptic characteristics

Color: Bright garnet red

Nose: Red fruits, spices, marked flinty mineral typical of Monvigliero cru

Serving temperature: 18°C

Aging potential: 15+ years

Vinification

Production begins with thinning and grape selection during harvest. Manual harvest in 20 kg crates. After destemming and crushing, maceration and alcoholic fermentation occur for 8–10 days in floating cap roto-fermenters. Spontaneous malolactic fermentation follows in steel.

Aging

Aging takes place for 18 months in oval, unroasted barrels with a capacity of 25 hL. At the end of the aging period, bottling is carried out, which does not involve any kind of filtration. Following bottling, the wine rests another 6-12 months before being released to the market.

