



— V I B E R T I —

Barolo - Italia

PUBBLICANO

Dogliani DOCG
2024

Specifications

Type: Red wine
Grape variety: 100% Dolcetto
Denomination: Dogliani DOCG
Production area: Dogliani, Valdibà hill
Harvest start date: September 23

Analytical values

Alcohol content: 13.5% vol
Total acidity: 5.0 g/l
First vintage produced: 2021

Climate trend

The 2024 vintage was marked by warm-humid weather that broke the drought trend of recent years. Persistent rains remedied the accumulated water shortage, but also put a strain on agronomic management. The season required great care in the vineyard, with variable results depending on the location and exposure of the vineyards. Good temperature swings in the higher cru encouraged balanced ripening and a fine aromatic profile. The harvested bunches, healthy and with low alcohol contents, promise fresh, elegant wines with good evolutionary potential.

Organoleptic characteristics

Color: Ruby red with violet reflections
Nose: Blackberry, plum, spirit-soaked wild strawberry
Serving temperature: 16–18°C
Aging potential: 5+ years

Vinification

Selection of the grapes during harvest and manual picking into 20 kg crates. After destemming and partial removal of seeds, fermentation takes place with simultaneous maceration on the skins under a submerged cap in horizontal fermenters. Alcoholic fermentation is carried out with indigenous yeasts at a controlled temperature between 22 and 26°C for 8–10 days. After racking, the wine is transferred 2 to 3 times within less than 15 days.

Aging

After racking, malolactic fermentation in steel. Two rackings before bottling, ensuring clarity and aromatic expression, complete after 3–4 months bottle aging.

