



— V I B E R T I —

Barolo - Italia



San Lorenzo di Verduno

Barolo DOCG

2022

Wine Identity

San Lorenzo di Verduno was created from Viberti's desire to broaden its perspective on one of the most elegant and distinctive areas within the Barolo appellation: Verduno. The grapes come from a very small quantity of Nebbiolo, approximately 1,100 kg, vinified using an extremely artisanal and traditional approach.

Compared to Monvigliero, San Lorenzo offers a different interpretation of Verduno: less immediate, more vertical in style, with a compact mineral character and an expressive tension that evolves slowly in the glass.

Specifications

Type: Red wine

Grape variety: 100% Nebbiolo

Denomination: Barolo DOCG

Production area: San Lorenzo di Verduno

Harvest start date: September 30, 2022

Harvest Containers: 20 kg crates

Aging: 24 months

Analytical values

Alcohol content: 15% vol

Total acidity: 5.77 g/l

First vintage produced: 2022

Climate trend

The 2022 growing season was one of the most surprising we have ever experienced in the Langhe. It was a year marked by intense sunshine and very little rainfall, beginning with a dry winter that left the soils thirsty and without water reserves. While many feared the heat, our vineyards demonstrated an extraordinary ability to adapt. To protect the grape clusters, we maintained a dense canopy, creating a natural umbrella that prevented sunburn. The result was smaller berries, highly concentrated, with thick skins.

This skin-to-juice ratio is a gift for Barolo, as it concentrates deep aromas and provides the solid structure we seek in a great vintage.

Organoleptic characteristics

Color: Bright garnet red, not particularly deep in intensity.

Aroma: Initially reserved, with mineral, almost granite-like notes. With oxygen exposure, it gradually opens up to aromas of blood orange, small red fruits, fine spices, earth, and a profound saline vein.

Palate: Tense, vertical, and delicate, focused more on finesse than power. It begins compact and introverted, then gradually unfolds, revealing greater aromatic brightness and a refined, subtle texture.

Serving Temperature: 16°C

Aging Potential: 10+ years

Vinification

Given the limited quantity of grapes, vinification was carried out traditionally and manually in small vats. The grapes were destemmed and crushed; no whole clusters were used. Fermentation lasted approximately 14–15 days, with manual cap management using buckets and punch-downs, without mechanical pump-overs. At the end of fermentation, the free-run wine was separated from the pomace; the cleanest press wine was blended back into the main lot. Malolactic fermentation took place in tank, encouraged by the addition of fine lees from Bricco delle Viole, and was completed in approximately two weeks.

Aging

After malolactic fermentation, the wine was allowed to settle before being transferred to a large cask of approximately 7 hectoliters made of well-used, neutral wood, providing no significant aromatic contribution.

The wine aged for 24 months. Before bottling, it was transferred to stainless steel for final preparation. No fining was performed, as the wine was already naturally clear and stable.