—VIBERTI—

Barolo - Italia

LANGHE NEBBIOLO

Langhe Nebbiolo DOC
2024



Specifications
Type: Red wine
Grape variety: 100% Nebbiolo
Denomination: Langhe DOC Nebbiolo
Production area: Vineyards in Barolo (west), Novello (east), and Vergne
Harvest start date: October 11

Analytical values
Alcohol content: 13,5% vol
Total acidity: 5 g/l
First vintage produced: 1955

Climate trend
The 2024 vintage was marked by warm-humid weather, interrupting recent drought trends. Persistent rains replenished water reserves but challenged vineyard management. Higher-elevation sites benefited from strong day-night temperature swings, yielding balanced ripeness and aromatic finesse.

Organoleptic characteristics
Color: Bright ruby red
Nose: Fresh raspberries, violet, wild strawberries
Serving temperature: 16–18°C
Aging potential: 5+ years

Vinification
The production process for this wine begins with the harvest, which is done manually in 20 kg crates. Destemming occurs on only 80% of the grapes, while the remainder is placed in a vat whole bunch, beginning a carbonic maceration that lasts approximately two days, releasing important primary aromas for the finished wine. Fermentation then begins with the aid of indigenous yeasts in rotofermenters. The grapes ferment at a controlled temperature of approximately 26°C for approximately 10-12 days.

Aging
After racking, malolactic fermentation in steel. Aged in steel for 8–10 months. Bottled in inert conditions to preserve aromas.