—VIBERTI—

Barolo - Italia

LANGHE NEBBIOLO

Langhe Nebbiolo DOC
2025



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: September 23

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

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.

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.