

Viberti

Bricco delle Viole Barolo Riserva DOCG

100% Nebbiolo

Named after the vineyard from which it is produced. *Bricco* is Italian for "hilltop." This single-vineyard Riserva is only produced in exceptional vintages.

Tasting Notes:

Each vintage reflects the climatic conditions of that year, particularly when it is warm as it was in 2003. While some producers' crops were damaged, Viberti benefited from the high altitudes of its vineyards. On the nose, mineral traits come through and it expresses spicy and sweet notes. It is full-bodied with dry tannins and a pleasantly bitter finish.

Enjoy with hearty meat-based pasta dishes, game, and roasted red meats.

Vineyards:

Region:	Piedmont, Italy
Vineyard:	Bricco delle Viole
Vineyard Age:	1955
Size:	2 hectares
Training Method:	Guyot
Planting Density:	5,350 vines/hectare
Soil Composition:	Clay & limestone
Exposure:	South & Southeastern

Winemaking:

Harvest:	Hand-harvested in mid- to late October
Fermentation:	Fermentation was jump-started by gradually warming the must to 28° C over 3-6 hours before spending 14-22 days in stainless steel rotofermenters. Maceration took place over the next 14-18 days. Full malolactic fermentation occurred.

Aging:

46 months in 5-10 year old French and Slavonian oak vertical vats. The oak was not toasted, but steamed during vat production, in order to reduce the wood influence on the juice. 12 months are spent in bottle before release.

Technical Data:

Alcohol:	14.0%
Residual Sugar:	2.3 grams/liter
Acidity:	6.1 grams/liter
Dry Extract:	30.0 grams/liter



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OF THE YEAR
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