

Viberti

Buon Padre Barolo DOCG

100% Nebbiolo

Buon Padre, meaning “good father,” is named after the well-known restaurant owned by the Viberti family. The wine was created in 1923 to have something to serve to guests that would stand up to the rich cuisine of Piemonte.

Tasting Notes:

An elegant and complex bouquet rich in spices, strawberries, and wild flowers with notes of dried fruit. Full-bodied in flavor with pleasant bitter hints, dry tannins and a lengthy finish.

Pairs well with game, beef, and charcuterie.

Vineyards:

Region:	Piedmont, Italy
Vineyard Name:	Various
Vineyard Age:	50+ years
Vineyard Size:	5 hectares
Training Method:	Guyot
Planting Density:	5,200-5,500 vines/hectare
Soil Composition:	Clay & limestone with components of rock
Elevation:	320-500 meters
Exposure:	South & Southeastern

Winemaking:

Harvest:	Hand-harvested in mid- to late October
Fermentation:	The grapes were destalked and pressed upon reception at the cellar. The must was then gradually warmed to approximately 28°C over 3-6 hours to jumpstart fermentation and drastically reduce sulfites. Fermentation took place in horizontal stainless steel tanks called rotofermenters over a span of 14-20 days at 28-30°C. The wine was left in contact with the skins for an additional 14-18 days.

Aging:

Aged 36-48 months in previously-used French & Slavonian oak barrels made of steamed wood, rather than toasted so as not to impart any flavors into the wine. The wine was celled in bottle for an additional 6 months.

Technical Data:

Alcohol:	14.0%
Residual Sugar:	1.8 grams/liter
Acidity:	6.0 grams/liter
Dry Extract:	31.0 grams/liter



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