

Viberti

Dolbà Langhe DOC

60% Barbera, 40% Dolcetto

The name is a combination of the two grape varieties used in this blend: Dolcetto & Barbera.

Tasting Notes:

Cherry and almond flavors abound in this bright, clean, pleasant bouquet. It is well-balanced on the palate with a great acidity that is supported by the alcohol content.

An ideal pairing with many Mediterranean dishes and spicy Asian cuisine.

Vineyards:

Region: Piedmont, Italy
Vineyard Size: 6 hectares
Training Method: Guyot
Planting Density: 5,200- 5,500 vines/hectare
Soil Composition: Clay & sand
Elevation: 250-450 meters
Exposure: Western

Winemaking:

Harvest: A selective manual harvest was carried out in early September.
Fermentation: The berries were destalked and pressed, the must was warmed to 25°C over 3-6 hours to jumpstart the fermentation process which took place over 5-8 days at a controlled temperature in horizontal stainless steel tanks called rotofermenters. Maceration took place over the next 14 days. Full malolactic fermentation occurred.

Aging:

12-18 months in previously-used 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. 3 months are spent in bottle before release.

Technical Data:

Alcohol:
Residual Sugar:
Acidity: 14.5%
Dry Extract: 1.5 grams/liter
6.3 grams/liter
27.0 grams/liter



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