

Viberti

Dolbà Langhe DOC

Grape(s): 60% Barbera
40% Dolcetto

Type: Dry Still Red

Alcohol: 13.5%

Region: Langhe, Piedmont, Italy

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

Vineyards:

Dolbà's success led to an expansion of the vineyards from 2 to 6 hectares. The grapes were harvested from various parcels throughout the Langhe DOC area of the Piedmont region of northwestern Italy. Planted at a density of 5200-5500 vines/hectare using the guyot training method at altitudes ranging from 250-450 meters with mostly western exposures. The soil varies but is mostly clayey and sandy.

Technical Data:

Residual Sugar: 1.5 grams/liter
Acidity: 5.7 grams/liter
Dry Extract: 27.0 grams/liter

Winemaking:

A selective manual harvest was carried out in early September. After destalking and pressing, the must was warmed to 25°C gradually over 3-6 hours. This process jumpstarted fermentation which took place on the skins in rotofermenters/horizontal stainless steel tanks over 5-8 days at a controlled temperature. Malolactic fermentation occurred. The wine was blended before aging in stainless steel tanks for 5-8 months. It was cellared an additional 3 months in bottle before being released.

Tasting Notes:

The bouquet consists of fresh fruit aromas, particularly blueberry. It is a fresh, approachable wine that is medium in body and well-balanced with a smooth finish.

Food Pairings:

Serve with basic, every day cuisine, such as antipasto platters, tomato-based pasta dishes, pizza, and grilled white meats.

