

Viberti

Dolcetto d'Alba Superiore DOC

100% Dolcetto

Tasting Notes:

A crisp, clean bouquet rich in blueberry, cherry, and almond aromas. Medium-bodied in style with light vegetal tannins. This is the every day wine of the people of Piedmont. It is fresh and intended to be consumed young. Enjoy with antipasto platters, pizza, or pasta.

Vineyards:

Region: Barolo, Piedmont, Italy
Vineyard Size: 2 hectares
Training Method: Guyot
Planting Density: 5,200- 5,500 vines/hectare
Soil Composition: Clay & lime, high content of calcium
Elevation: 300-450 meters
Exposure: Western

Winemaking:

Harvest: Harvested by hand in early September.
Fermentation: Following destalking and pressing, the must was gradually warmed to 25°C over 3-6 hours to jumpstart the fermentation process which took place over 8-10 days at the same controlled temperature in horizontal stainless steel tanks called rotofermenters. The wine was left in contact with the skins for an additional 8-10 days for maximum color extraction.

Aging:

12-18 months in stainless steel tanks, plus 3 months in bottle

Technical Data:

Alcohol: 14.5%
Residual Sugar: 1.5 grams/liter
Acidity: 5.3 grams/liter
Dry Extract: 26.0 grams/liter



IMPORTER
OF THE YEAR
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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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