

Viberti

Inisj Langhe DOC

90% Nebbiolo, 10% Barbera

"Inisj" translates from the Piemontese dialect to "initial" or to start something new. Straying from traditional southern exposure growing techniques, the Nebbiolo grapes are grown on the western-facing hills to respond to evolving temperature changes. This extremely limited production wine represents the beginning of new methods in a traditional territory.

Tasting Notes:

There's a complex bouquet of dried flowers with ripe red fruits, herbs, and a touch of balsamic. On the palate, mature notes of leather, sweet, spice, and game complement the concentrated layers of dark fruit. Full-bodied, yet elegant, with balanced bright acidity and soft tannins, this intensely flavored finish lasts for minutes. This wine will age nicely over the next 20 years.

Decant ahead of time, then serve with prime cuts of red meat, aged cheeses or chocolate.

Vineyards:

Region: Langhe, Piedmont, Italy
Size: 1.3 hectares, Estate Owned
Training Method: Guyot
Planting Density: 6000 vines/hectare
Soil Composition: Clay & Sand
Elevation: 430 meters
Exposure: Western

Winemaking:

Harvest: Hand-harvested in mid-October
Fermentation: After stalk removal and pressing, contact with the skins took place for 12-14 days in the roto-fermenter, with the temperature never rising above 30° C. Malolactic fermentation occurred in stainless steel at 20° C.

Aging:

30 months in second-use French oak, followed by 6 months in bottle after the final blending

Technical Data:

Alcohol: 14.5%
Residual Sugar: 1.5 grams/liter
Acidity: 5.5 grams/liter



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