

Viberti

Nebbiolo Langhe DOC

100% Nebbiolo

Tasting Notes:

A full-bodied, approachable red with a pleasant fruity nose with nuances of balsamic. It is well-balanced with fresh tannins and an elegant, long finish that lingers on the palate.

This versatile wine pairs nicely with a wide array of dishes, from grilled white meats to tomato-based pasta dishes to pizza.

Vineyards:

Region: Piedmont, Italy
Name: Various
Training Method: Guyot
Planting Density: 4,800 vines/hectare
Soil Composition: Lime & clay
Elevation: 280-420 meters

Winemaking:

Harvest: Hand-harvested between mid September and early October
Fermentation: Vinified in stainless steel rotofermenters at a controlled temperature of 26°C for 8-10 days. Filtered and fined before bottling.

Aging:

10 months in stainless steel tanks, plus 3 months in steamed, not toasted, wooden vats known as *tini*

Technical Data:

Alcohol: 13.5%
Residual Sugar: 1.0 grams/liter
Acidity: 5.5 grams/liter
Dry Extract: 28.0 grams/liter

Production Quantity: 585 cases



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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINES.COM

