

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

Date: Mid September - early October
Method: Manual

Pre-fermentation

Container: -
Temperature: -
Duration: -

Fermentation

Container: Stainless steel rotofermenters
Temperature: 26°C
Duration: 8-10 days
Maceration: -
Malolactic: Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage: Stainless steel tanks & steamed wooden vats
Duration: 10 months in stainless steel tanks & 3 months in steamed wooden vats
Bottle-Aging Duration: 3 months

Technical Data:

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

Production Quantity: 7,000 bottles



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