

Viberti

San Pietro Barolo Riserva DOCG

100% Nebbiolo

This estate-owned vineyard is named for the chapel that overlooks the smallest cru in Barolo. This Riserva is only produced in exceptional vintages.

Tasting Notes:

Possesses a rather exotic bouquet. It is full-bodied with pleasant bitter hints, dry tannins and a lengthy finish.

This Riserva can age for multiple decades and is best with decadent dark chocolate desserts.

Vineyards:

Region: Barolo, Piedmont, Italy
Vineyard Name: San Pietro
Vineyard Size: 1.3 hectares
Vineyard Age: 50+ years
Training Method: Guyot
Planting Density: 5,350 vines/hectare
Soil Composition: Lime
Elevation: 350-400 meters
Exposure: Southern

Winemaking:

Harvest: Hand-harvested from mid to late October
Fermentation: The grapes were destalked then pressed, before the must was gradually heated to 28°C over 3-6 hours to initiate fermentation. Vinified in horizontal stainless steel tanks known as rotofermenters over 14-22 days to 28-30°C. Maceration took place over the next 14-18 days.

Aging:

46 months in previously-used steamed, not toasted French and Slavonian oak vertical vats allowing for maximum fruit expression, plus 12 months in bottle

Technical Data:

Alcohol: 14.0%
Residual Sugar: 2.0 grams/liter
Acidity: 6.1 grams/liter
Dry Extract: 31.0 grams/liter



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