Viberti

Nebbiolo

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
Vineyard Name:	Various
Planting Density:	4,800 vines/hectare
Training Method:	Guyot
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

TECHNICAL DATA

14,000 bottles

Winery

Claudio Viberti
3rd Generation Owner

©2026 OPICI WINES & SPIRITS, GLEN ROCK, NJ • PLEASE ENJOY RESPONSIBLY