

Viberti

San Pietro Barolo Riserva

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
Planting Density:	5,300 vines/hectare
Training Method:	Guyot
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



Winery



Claudio Viberti
3rd Generation Owner

