

# Viberti

## Buon Padre Barolo DOCG

100% Nebbiolo

Buon Padre, meaning “good father,” is named after the well-known restaurant owned by the Viberti family. The wine was created in 1923 to have something to serve to guests that would stand up to the rich cuisine of Piemonte.

### Tasting Notes:

An elegant and complex bouquet rich in spices, strawberries, and wild flowers with notes of dried fruit. Full-bodied in flavor with pleasant bitter hints, dry tannins and a lengthy finish.

Pairs well with game, beef, and charcuterie.

### Vineyards:

Region:	Piedmont, Italy
Vineyard Name:	Various
Vineyard Age:	50+ years
Vineyard Size:	5 hectares
Training Method:	Guyot
Planting Density:	5,200-5,500 vines/hectare
Soil Composition:	Clay & limestone with components of rock
Elevation:	320-500 meters
Exposure:	South & Southeastern

### Winemaking:

Harvest:	Hand-harvested in mid- to late October
Fermentation:	The grapes were destalked and pressed upon reception at the cellar. The must was then gradually warmed to approximately 28°C over 3-6 hours to jumpstart fermentation and drastically reduce sulfites. Fermentation took place in horizontal stainless steel tanks called rotofermenters over a span of 14-20 days at 28-30°C. The wine was left in contact with the skins for an additional 14-18 days.

### Aging:

Aged 36-48 months in previously-used French & Slavonian oak barrels made of steamed wood, rather than toasted so as not to impart any flavors into the wine. The wine was cellared in bottle for an additional 6 months.

### Technical Data:

Alcohol:	14.0%
Residual Sugar:	1.8 grams/liter
Acidity:	6.0 grams/liter
Dry Extract:	31.0 grams/liter



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