

Viberti

Bricco Airoli Barbera d'Alba Superiore DOC

100% Barbera

Bricco Airoli is the nickname of an historical area in Barolo where some of the Viberti-owned vineyards are located. Situated at the highest point of the village, *bricco* is Italian for "hilltop."

Tasting Notes:

Cherry and almond flavors abound in this bright, clean, pleasant bouquet. It is well-balanced on the palate with a great acidity that is supported by the alcohol content.

An ideal pairing with many Mediterranean dishes and spicy Asian cuisine.

Vineyards:

Region:	Barolo, Piedmont, Italy
Size:	2 hectares
Training Method:	Guyot
Planting Density	5,200 to 5,500 vines/hectare
Soil Composition:	Clay & limestone, with tufa veins
Exposure:	South & Southwestern

Winemaking:

Harvest:	Hand-harvested in mid- to late September
Fermentation:	Fermentation was jump-started by gradually warming the must to 28° C over 3-6 hours before spending 14 days in stainless steel rotofermenters. Maceration took place over the next 14 days. Full malolactic fermentation occurred.

Aging:

12-18 months in previously-used French and Slavonian oak vertical vats. The oak was not toasted, but steamed during vat production, in order to reduce the wood influence on the juice. 3 months are spent in bottle before release.

Technical Data:

Alcohol:	14.5%
Residual Sugar:	1.5 grams/liter
Acidity:	6.3 grams/liter
Dry Extract:	27.0 grams/liter



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



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