

Viberti

La Gemella Rosata

100% Nebbiolo

“La Gemella”, meaning twins, is named in honor of the winemaker’s mother, Maria. She is the driving spirit behind the Viberti family.

Tasting Notes:

Crafted in the Provençal style, La Gemella Rosata shows a pale salmon color with its delicate flavors of strawberry, rose petals, and herbs. Rich taste and lively acidity with a round aftertaste. Its bright, refreshing acidity makes it a perfect companion with a meal or as an aperitif.

Vineyards:

Region:	Barolo, Italy
Training Method:	Guyot
Soil Composition:	Various
Elevation:	Various
Exposure:	Various

Winemaking:

Harvest:	Hand-Harvested in August
Fermentation	After stalk removing, the grapes are soft pressed paying attention to colour level and tannin level. Once the juice is out is frozen down to 3°C letting lees sit in the bottom of the tank. The juice is then raked and alcoholic fermentation is done within 10°C. & 18°C.

Aging:

After filtering, wine is immediately bottled.

Technical Data:

Alcohol:	12.5%
Residual Sugar:	2 grams/liter
Acidity:	5.5 grams/liter



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