3 x 4

VIBERTI

LA VOLTA
BAROLO
RISERVA DOCG

An extensive aging period of 46 months in Viberti's trademark vertical steamed wooden vats called "tini," followed by an additional year in bottle, makes this wine approachable upon release. However, it will reward further aging of up to 15 years. The earthy nose is layered with aromas of spices, ripe berries, and licorice. It is complemented by hearty dishes such as braised red meats and stews.

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