

Viberti

Monvigliero Barolo DOCG

100% Nebbiolo

Monvigliero is a hilltop vineyard stretching over 25 hectares in the northern commune of Verduno and is considered the "Grand Cru" within this region of the Barolo DOCG.

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
Name:	Monvigliero
Vineyard Size:	0.9 hectares
Training Method:	Guyot
Soil Composition:	Mainly Limestone
Elevation:	275 meters
Exposure:	Southeast

Winemaking:

Harvest:	Hand Harvested in mid-October
Fermentation:	After destemming and crushing, maceration and fermentation occur on the skin for 14-16 days in emerged skin cap system. Malolactic fermentation takes place in a non-toasted French barrel with no temperature control.

Aging:

Wine remains in non-toasted French barrel for 24 months used for malolactic fermentation. Wine is then bottled and aged for an additional 20 months before release.

Technical Data:

Alcohol:	14.5%
Residual Sugar:	1.2 grams/liter
Acidity:	5.0 grams/liter
Dry Extract:	28.0 grams/liter

Production Quantity: 2,500 bottles



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