

# Viberti

## 'Il Pubblicano' Dogliani DOCG

100% Dolcetto

Dogliani, a small village in the southern part of the Barolo production area, has been producing high-quality Dolcetto since 1593 with DOCG status finally given in 1974. The name Il Pubblicano is tied into the history of the harvest of the Dogliano region and the earliest day of when the grapes could be legally picked due to a municipal ordinance. September 21st or San Matteo Day was the day that was chosen, which is also known in the region as Il Pubblicano, or tax collection day.

### Tasting Notes:

Ruby and purple color with aromas of dark cherries and chocolate on the nose. Red cherries are evident on this juicy wine with plenty of chewy tannins to make this an age worthy wine. Perfect with pasta, braised meats, cheeses, and even dark chocolate.

### Vineyards:

Region:	Piedmont, Dogliani, Italy
Vineyard Name:	Dogliani
Vineyard Size:	9.5 hectares
Training Method:	Guyot
Soil Composition:	Calcerous Marl and Sand
Elevation:	420 to 450 meters
Exposure:	Southeast

### Winemaking:

Harvest:	Hand Harvested in mid to late September
Fermentation:	15 to 18 days in a roto-fermenter with submerged skin cap in a 7,500 liter tank. Before the traditional pump over, the seeds are removed with maceration only on the skins. Malolactic fermentation follows in steel tanks at 20°C.
Malolactic:	Yes - Full

### Aging:

10 months in stainless steel with no oxygen contact & fine lees contact with goal to preserve the wine with no sulfites added. Wine then ages an additional 6 months in bottle before release.

### Technical Data:

Alcohol:	14%
Residual Sugar:	0.6 grams/liter
Acidity:	5.6 grams/liter
Dry Extract:	30.5 milligrams/liter

### Total Production:

14,400 bottles



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