



VIBERTI

“SAN PIETRO” BAROLO RISERVA DOCG

Layered with aromas of ripened fruit, spices, and minerals, subtle balsamic nuances appear on the finish of this bold red. Aged in *tini* for 46 months, the wine is transferred into stainless steel tanks for an additional 3 months to stabilize before bottling. It is cellared for 12 months prior to release.



WWW.OPICIWINES&SPIRITS.COM



VIBERTI

“SAN PIETRO” BAROLO RISERVA DOCG

Layered with aromas of ripened fruit, spices, and minerals, subtle balsamic nuances appear on the finish of this bold red. Aged in *tini* for 46 months, the wine is transferred into stainless steel tanks for an additional 3 months to stabilize before bottling. It is cellared for 12 months prior to release.



WWW.OPICIWINES&SPIRITS.COM



VIBERTI

“SAN PIETRO” BAROLO RISERVA DOCG

Layered with aromas of ripened fruit, spices, and minerals, subtle balsamic nuances appear on the finish of this bold red. Aged in *tini* for 46 months, the wine is transferred into stainless steel tanks for an additional 3 months to stabilize before bottling. It is cellared for 12 months prior to release.



WWW.OPICIWINES&SPIRITS.COM



VIBERTI

“SAN PIETRO” BAROLO RISERVA DOCG

Layered with aromas of ripened fruit, spices, and minerals, subtle balsamic nuances appear on the finish of this bold red. Aged in *tini* for 46 months, the wine is transferred into stainless steel tanks for an additional 3 months to stabilize before bottling. It is cellared for 12 months prior to release.



WWW.OPICIWINES&SPIRITS.COM



VIBERTI

“SAN PIETRO” BAROLO RISERVA DOCG

Layered with aromas of ripened fruit, spices, and minerals, subtle balsamic nuances appear on the finish of this bold red. Aged in *tini* for 46 months, the wine is transferred into stainless steel tanks for an additional 3 months to stabilize before bottling. It is cellared for 12 months prior to release.



WWW.OPICIWINES&SPIRITS.COM



VIBERTI

“SAN PIETRO” BAROLO RISERVA DOCG

Layered with aromas of ripened fruit, spices, and minerals, subtle balsamic nuances appear on the finish of this bold red. Aged in *tini* for 46 months, the wine is transferred into stainless steel tanks for an additional 3 months to stabilize before bottling. It is cellared for 12 months prior to release.



WWW.OPICIWINES&SPIRITS.COM