



Viberti

Barolo "Buon Padre"



Varietal: 100% Nebbiolo

Elevation: 320-500 m

Practice: Guyot

Dry Extract: 31.0 g/L

Appellation: Piemonte, Italy

Production:

Alcohol: 14.0%

Acidity: 6.0 g/L

Residual Sugar: 1.8 g/L

pH Level:

Tasting Notes:

An elegant and complex bouquet rich in spices, strawberries, and wildflowers with notes of dried fruit. Full-bodied in flavor with pleasant bitter hints, dry tannins and a lengthy finish.

Aging:

Aged 36-48 months in previously used French & Slavonian oak barrels made of steamed wood, rather than toasted so as not to impart any flavors into the wine. The wine was celled in bottle for an additional 6 months.

Winemaking:

The grapes were destalked and pressed upon reception at the cellar. The must was then gradually warmed to approximately 28°C over 3-6 hours to jumpstart fermentation and drastically reduce sulfites. Fermentation took place in horizontal stainless-steel tanks called rotofermenters over a span of 14-20 days at 28-30°C. The wine was left in contact with the skins for an additional 14-18 days.

Food Pairing:

Pairs well with game, beef, and charcuterie.

Accolades:

2013 Wine Spectator – 93 pts

2012 James Suckling – 93 pts

2011 Wine Enthusiast – 90 pts