





# VIBERTI

## La Volta Barolo Riserva DOCG

[www.viberti-barolo.com](http://www.viberti-barolo.com)

VARIETALS	100% Nebbiolo
VINTAGE	2016
REGION	Barolo, Piedmont, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 6 g/l
APPEARANCE	Limpid garnet red.
NOSE	Elegant, clean aromas of preserved fruit fill the nose complemented by notes of spices, liquorice and mineral and tertiary aromas.
PALATE	This Riserva is full in body with extremely silky tannins and good persistence.
AGEING	Up to 46 months in oak conical vats with a capacity of 50 hl. A further refinement of a couple of months in steel before bottling and 12 months in the bottle before sale.
PAIRING	La Volta pairs well with hearty, braised and stewed dishes. Also excellent with rich, chocolaty desserts.
READINESS FOR DRINKING	Best decanted before serving. Ready to be drunk now and able to evolve for the next 30 years.
RATINGS	4.2  
ORDER CODE	IT387