





VIBERTI

Monvigliero Barolo DOCG

www.viberti-barolo.com

VARIETALS	100% Nebbiolo
VINTAGE	2018
REGION	Barolo, Piedmont, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5 g/l
APPEARANCE	Light garnet colour.
NOSE	Ethereal nose with small red fruits and dry flowers aromas.
PALATE	The wine has a very delicate and elegant texture with long intense finish and smooth and lingering acidity.
AGEING	For 24 months in the same oak barrel used for the malolactic fermentation. The wine is then bottled and a further refinement of 20 months in bottle takes place before release.
PAIRING	Pairs well with game, red meats, cheeses and cured meats.
READINESS FOR DRINKING	Ready to be drunk now and able to evolve for the next 10 to 20 years.
RATINGS	3.9 ★★★★ vivino  
ORDER CODE	IT386