






VIBERTI

Bricco delle Viole Barolo Riserva DOCG

www.viberti-barolo.com

VARIETALS	100% Nebbiolo
VINTAGE	2016
REGION	Barolo, Piedmont, Italy
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Light ruby red.
NOSE	Very alluring nose with notes of tar, some tobacco, mint and liquorice, dried herbs, rose petals and hints of ethereal spices.
PALATE	Deep and complex, relatively dark but quite fine, with crumbly tannin; long-lasting, with good depth, precise, juicy and mineral, fresh finish, with fine ethereal aromas of spices.
AGEING	It is aged for 46 months in “tini” prior to stabilizing in stainless steel tanks over 3 months. Further maturing for 12 months in bottle before being put on sale with the Reserva label.
PAIRING	Best with red meats, spicy food and pasta with strong toppings. Great after dinner with patisserie based on orange peel and dark chocolate.
READINESS FOR DRINKING	Drink now or keep until 2038 and beyond.
RATINGS	96pts <i>Robert Parker</i> WINE ADVOCATE 94pts JAMES SUCKLING.COM  4.1  vivino 
ORDER CODE	IT105

