



# VIBERTI

## Pubblicano Dolcetto Dogliani DOCG

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

VARIETALS	100% Dolcetto
VINTAGE	2022
REGION	Dogliani, Piedmont, Italy
TECHNICAL DATA	Alcohol 14% Residual Sugar 1.5 g/l Total Acidity 5.5 g/l
APPEARANCE NOSE	Ruby colored wine with violet reflections. Clean, aromatic scent with a distinct hint of dark berries such as cherries, morels and a touch of spice and candied fruits.
PALATE	Full-bodied, round wine with a nice berry fruitiness and nicely integrated tannins. The altitude of the vineyards is the reason for the lively acidity which gives the wines freshness and a long aftertaste.
AGEING	The wine is stored in a mixture of steel and cement tanks for 10 months, before being bottled lightly filtered.
PAIRING	This versatile wine pairs nicely with many meat dishes, from poultry to grilled red meats and fresh cheeses.
ORDER CODE	IT0448

