



VIBERTI

Collejato

Barbera d'Asti Superiore DOCG

www.viberti-barolo.com

VARIETALS	100% Barbera
VINTAGE	2022
REGION	Monferrato, Piedmont, Italy
TECHNICAL DATA	Alcohol 15%
APPEARANCE	Deep ruby red in the glass.
NOSE	The nose expresses fruity hints of cherries in alcohol and blackberry, floral notes of violet and spicy nuances in the background.
PALATE	The taste is characterized by an important structural richness, where the initial heat is balanced by the typical acidity. Long and satisfying in the taste development.
AGEING	The grapes remain in the cellar after the harvest losing weight due to a slight drying process (not more than 15%). After fermentation, the wines is moved to 1000 liters toasted wood barrel to undergo through a spontaneous malolactic fermentation. The aging process occurs in the same oak barrel with lees contact for further 12 months.
PAIRING	Full-bodied red, it's ideal with rich first courses and for long-cooked meats, such as stews and braised dishes.
ORDER CODE	IT0540