



VIBERTI

Pubblicano Dolcetto Dogliani DOCG

www.viberti-barolo.com

VARIETALS	100% Dolcetto
VINTAGE	2022
REGION	Dogliani, Piedmont, Italy
TECHNICAL DATA	Alcohol 13.5% Total Acidity 5 g/l
APPEARANCE	Ruby red with violet hues
NOSE	Clean, pronounced aromas of small red and black fruits (such as blackberry, plum, wild strawberry, and cherry) layered with hints of lavender and subtle sweet spices.
PALATE	Full-bodied and robust compared to classic Dolcetto wines. It features dense but smooth tannins, a juicy acidity, and a persistent finish with the variety's signature pleasant touch of bitter almond.
AGEING	The wine is stored in a mixture of steel and cement tanks for 10 months, before being bottled lightly filtered.
PAIRING	It pairs beautifully with traditional Piedmontese cured meats, a charcuterie board, rich pasta dishes like tajarin or pasta with savory meat ragù, light game dishes and medium-aged cheeses.
RATINGS	4.0 ★★★★ vivino
ORDER CODE	IT0448

