



AZIENDA AGRICOLA
ROCCHIVIBERTI
CASTIGLIONE FALLETTO

BAROLO DOCG

The blended Barolo features fruit from Rocche di Castiglione, Bricco Boschis and Mariondino. Rocche di Castiglione with its east-southeast-facing, high-altitude, limestone soils offers acidity, tension and crisp red fruits. The west-oriented, heavy clay soils of Bricco Boschis bring lushness and darker, velvety fruit with power. Mariondino, sitting at the border of Castiglione Falletto and the Bussia area of Monforte d'Alba, faces west and features more sand and marl for enhanced aromatics and sweet tannins. Blended together, the fruit of these three vineyards embody the best qualities of Barolo from the Castiglione Falletto village.

GRAPES VARIETY:
100% NEBBIOLO from BAROLO

WINEMAKING:
25 days contact with the skins in stainless-steel tanks. Our unique tanks trap the CO₂ naturally produced in fermentation and then released periodically in targeted jets in order to break the cap of skins formed on the top of the must. This process is both extremely gentle and eliminates the need for external power resources.

MALOLATIC FERMENTATION:
in steel

AGING:
25 months in 25 hl. French oak barrels

AGING IN BOTTLE:
12 months in temperature controlled area

TOTAL ACIDITY:
5,86 g/L

VOLATILE ACIDITY:
0,88 g/L

PERCENTAGE OF ALCOHOL:
14,5%

DRY EXTRACT:
28,6 g/L

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