



*Winery Profile*  
**ROCCHIVIBERTI**

**"I was deeply impressed with Claudio Viberti's 2016 Barolos. The wines exude classicism and really capture the essence of site. Readers who enjoy traditionally made Barolos will want to check out these gorgeous 2016s." -- From 2016 Barolo: Right Place, Right Time (Feb 2020), Vinous Media**

**With elite holdings in the heralded Barolo village of Castiglione Falletto, Claudio Viberti's family has painstakingly tended the vine since 1946. Claudio, a third-generation vigneron, has taken this winery to new heights since the release of his first vintage in 2003. His old-vine Barolo bottling from the heart of a legendary cru, Rocche di Castiglione, now commands a cult following. In 2014, Claudio went one step further by vinifying a cru Barolo from Bricco Boschis, thereby disrupting what had previously been considered a monopole. Minuscule production, unwavering commitment to organic farming practices, and unbridled talent in the cellar combine to make Roccheviberti a rising star in the Langhe.**

Roccheviberti is located in the commune of Castiglione Falletto. The Viberti family are, first and foremost, passionate grapegrowers who have been producing wine for three generations. Claudio Viberti's grandfather, Cesare, purchased his first parcel in the famed Rocche di Castiglione vineyard in the 1940s, followed by a parcel of Bricco Boschis in the 1950s. For decades, he sold his coveted fruit to the historic wineries of the region, becoming a revered expert in the terroir of Castiglione Falletto. He passed this heritage on to his son, Giovanni, also a highly respected grower. In 2002, Claudio came on board and not only began bottling under the Roccheviberti label but also refined many of the farming practices, eliminating all chemicals and herbicides while drastically lowering yields. Today, Claudio tends 4.5 hectares of vines. Roccheviberti works exclusively with indigenous varieties, including Nebbiolo, Barbera, and Dolcetto, all of which are farmed organically and harvested by hand. Remarkable for their quality, these grapes hail from some of Barolo's most renowned vineyards.

Judiciously applying new technologies to time-honored, traditional winemaking, Claudio crafts sublime Baroli. Employing long macerations of up to 40 days, he leaves his wines to ferment spontaneously on their natural yeasts such that zero residual sugar is ultimately reached. Claudio uses unique stainless-steel tanks that trap CO<sub>2</sub>—a natural byproduct of fermentation—in order to release it through targeted jets that gently break apart the cap of skins, reintegrating the cap into the fermenting wine beneath the surface. This system allows for a gentle extraction of color and tannin. After completing malolactic fermentation in steel tanks, each of Claudio's Barolo bottlings ages for at least 25 months in 25-hectoliter French-oak casks, resulting in extremely elegant yet concentrated wines of serious age-worthiness.

Despite its diminutive acreage, Rocche di Castiglione ranks among the most revered vineyards in the entire Barolo zone. Situated at an elevation of 300-350 meters, this cru or MGA (Menzione Geografica Aggiuntiva) is divided into a number of small, steep vineyard properties and forms a long narrow strip along the side of a dramatic hillside with east-southeast exposure. This vineyard stretches 1.5 kilometers long while measuring only 60-70 meters wide, extending along a cliff ("rocche") that plunges as much as 150 meters to the Perno River. This terrain consists primarily of sandy soils over a foundation of tuff, geological characteristics that lend the wines of Rocche high-toned aromatics, fine tannins, precision, and distinctive elegance. Here, Roccheviberti's vines are planted exclusively to Nebbiolo and boast an average age of 50 years. Claudio's annual production of Barolo Rocche di Castiglione amounts to 6,000 bottles.



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Bricco Boschis is a vineyard of significantly greater surface area, with southwestern exposure and an elevation ranging between 200-300 meters. In contrast to Rocche di Castiglione, the soil here is much richer in heavy clay, resulting in Baroli with more intense color, greater structure, and pronounced tannins, all of which contribute to the wine's longevity. Roccheviberti owns several parcels within the Bricco Boschis vineyard. Nebbiolo and Dolcetto comprise the highest plantings in Bricco Boschis, while Barbera (Vigna Lunga) and another small parcel of Dolcetto (Vigna Melera) have been planted further down the hillside. The Nebbiolo parcels consist of a small section of roughly 35-year-old vines and a larger section that was replanted within the past decade. Previously considered a monopole, the Viberti family has long owned parcels in this vineyard and produced its first single-vineyard bottling from the legendary cru in 2014. Claudio's annual production of Barolo Bricco Boschis amounts to 6,000 bottles. Not to be overlooked, Claudio vinifies a spectacular old-vine Dolcetto from a small parcel situated near the bottom of the slope. Following 8-10 days of skin contact, this racy, mineral-driven Dolcetto spends six months in stainless-steel tanks to become an absolute tribute to the variety.

The family also owns a number of small parcels inside the cru of Mariondino. At an elevation of about 300 meters, its southern edge rests at the border of Castiglione Falletto and the sprawling vineyard of Bussia in Monforte d'Alba. Mariondino enjoys western exposure and is composed of sandstone and marl painted with veins of sand. This terrain gives rise to full-bodied, spiced Nebbiolo grapes with sweet tannins. Roccheviberti vinifies its Nebbiolo from Mariondino along with grapes from Rocche di Castiglione and Bricco Boschis to produce Langhe Nebbiolo, an exquisite "baby Barolo" aged in wood casks for 15 months. A separate portion of Nebbiolo from Mariondino is blended with predominantly Rocche di Castiglione and a touch of Bricco Boschis to yield one 25-hectoliter barrel of Barolo Classico aged for 25 months in wood before being sold exclusively in North America. Composed entirely of fruit from the commune of Castiglione Falletto, this is a hidden gem waiting to be discovered.