



**Total number of bottles produced:** about 26.000  
**Total hectares with vines:** 6 owned and 1 rented  
**Winery starting-up:** 1987  
**Winemaker:** Eraldo Viberti  
**Possibility of visiting the winery:** yes (upon notice)  
**Telephone:** 0039 (0) 173-50308  
**Fax:** 0039 (0) 173-50308  
**E-mail:** [info@eraldoviberti.it](mailto:info@eraldoviberti.it)  
[www.eraldoviberti.it](http://www.eraldoviberti.it)

## DOLCETTO D'ALBA "VIGNA VAGLIO"

<b>Type of wine:</b>	red
<b>First year of production:</b>	1987
<b>Number of bottles produced:</b>	6.000
<b>Growing area:</b>	Langhe, S.Maria La Morra
<b>Grape variety:</b>	Dolcetto
<b>Classification:</b>	D.O.C
<b>Exposure and altitude:</b>	East, 300 meters a.s.l.
<b>Type of soil:</b>	tufaceous and clay marls
<b>Vine-training system and vine density:</b>	Guyot, 4.500 vines per hectare
<b>Average age of vines:</b>	10 years
<b>Average yield/hectare:</b>	60 quintals
<b>Average yield/vine:</b>	about 1.5 kg
<b>Harvest time and way:</b>	from 15th September, manual harvest
<b>Fermentation tanks:</b>	stainless steel tanks
<b>Fermentation temperature:</b>	28°C
<b>Temperature control system:</b>	refrigeration system
<b>Length of fermentation and maceration:</b>	7 days
<b>Malolactic fermentation:</b>	yes
<b>Way and length of ageing before bottling:</b>	8 months in stainless steel tanks
<b>Wine-stabilizing operations:</b>	light clarification

**ERALDO VIBERTI AZIENDA AGRICOLA 12064 S.MARIA LA MORRA (CN) - ITALIA**