



**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  
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## BAROLO "rocchettevino"

<b>Type of wine:</b>	red
<b>First year of production:</b>	2006
<b>Number of bottles produced:</b>	2.500
<b>Growing area:</b>	Langhe, S.Maria La Morra
<b>Grape variety:</b>	Nebbiolo
<b>Classification:</b>	D.O.C.G.
<b>Vineyard area:</b>	0,8 hectares
<b>Exposure and altitude:</b>	South, South-East 350 meters a.s.l.
<b>Type of soil:</b>	tufaceous and clay marls
<b>Vine-training system and vine density:</b>	Guyot, 3.800-4.200 vines per hectare
<b>Average age of vines:</b>	15 years
<b>Fertilization and treatment to the cultivation:</b>	keeping grass in the vineyard
<b>Average yield/hectare:</b>	40 quintals
<b>Average yield/vine:</b>	about 1kg
<b>Harvest time and way:</b>	from October, manual harvest
<b>Fermentation tanks:</b>	stainless steel tanks
<b>Fermentation temperature:</b>	28-30°C
<b>Temperature control system:</b>	refrigeration system
<b>Lenght of fermentation and maceration:</b>	40 days
<b>Malolactic fermentation:</b>	yes
<b>Way and lenght of ageing before bottling:</b>	30 months in small barrels
<b>Wine-stabilizing operations:</b>	only rackings

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